



SOTA ELS ÀNGELS

RED 2019 - EXTRAORDINARY EDITION

TASTE NOTE

Subtle fragrance of spices and red fruits. Rose petals and orange peel.

Fresh, delicately fine and gentle, complex and long-lasting on the palate. Silky and eternal tannins.

ELABORATION

Harvested in the early morning. Grapes are picked by hand, at its right point of maturity, in boxes of 10 kg.

The whole grapes are macerated in a small tank of 250L for 5 days. Fermentation starts with its own yeasts. Then just the flower must is extracted and fermentation finishes.

The wine was passed to one used oak barrel where it completed malolactic fermentation and spent the next year with its soft lees. Soft filtration.

RED CARIGNAN 100%

TAV: 13% / ACIDITY: 5,7 G/L ATT/ 2,5 SO₂ free (g/HL)

BOTTLES OF 75 CL IN INDIVIDUAL BOXES

250 bottles

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