



SOTA ELS ÀNGELS

RED 2010

TASTING NOTE

Superb dense young colour still purple on the rim, very pure and deep bouquet, smooth and rich yet all in balance, the Cabernet Sauvignon is there but not dominant, smoothness and elegance from the Cariñena, a very fine vineyard wine, great depth and lift of natural fruit and oak well blended in.

ELABORATION

Harvest and manual selection in the optimum moment. Two-day maceration at 6°C, after which the alcoholic fermentation starts (24-26°C). Aged for 12 months in Allier French oak barrels, lightly toasted.

SYRAH 56% CABERNET SAUVIGNON 44%
TAV: 14,5% / ACIDITY: 4,2 G/L ATS / 1.5 free SO2 (g/Hl)
BOTTLES DE 75CL / 6 BOTTLES PER CASE / 3700 bottles

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