

Angelia



DOQ Priorat



80% Cabernet Sauvignon, Syrah and Merlot.

Slate soil (Slate of the Carboniferous period).



High altitude young and old vineyards (+500 meters).

The varieties are vinified separately, fermenting at a controlled temperature between 26 °C and 28 °C. The maceration is long, about 24 days. Subsequently, malolactic fermentation takes place, the blend is made and wine is introduced into the barrels. Aging lasts about 14 months in French oak barrels at a controlled temperature of 16°C. Bottling proceeds and the bottled wine ages one more year before being released to the market.



Red wine, garnet with violet reflections; dry and complex, with a combination of aromas of candied black fruit and notes of cocoa and black pepper from the wood.



Between 13,5° alch. vol. i 15° alch.vol.



Between 12 °C i 16 °C and up to 15 years after harvest.



Sweet entry wine, which evolves into fruity notes right in the center of the mouth, where we find an important tannin consistency. Persistent and greedy aftertaste, full, voluptuous and long. Well combined with game meats, duck, foods with high protein content. Also with certain bittersweet foods.



- Asia Wine Trophy 2020: Gold medal for the 2017 vintage.
- Asia Wine Trophy 2019: Gold medal for the 2016 vintage.
- Mundus Vini 2019: Gold medal for the 2016 vintage.
- Gilbert & Gaillard 2019: Gold medal with 92 Points for the 2016 vintage.
- Tasted 100% Blind by Andreas Larsson: 90 Points for the 2016 vintage.