

Angelia



DOQ Priorat



65% Cabernet Sauvignon, 30% Grenache, 5% Carignan & 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 transferred to French oak casks to age for 14 months on average at a controlled temperature of 16°C. Bottling proceeds and the bottled wine ages at least one more year before being released to the market.



Bright garnet color with violet reflections. Intense and expressive, with candied black fruit flavours and an undertone of cocoa and black pepper notes; mouthful and with a long bright mineral aftertaste. A very elegant wine with tannic and smooth consistency.



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



Between 12 °C i 16 °C and up to 15 years after vintage. Long ageing potential.



Game meats, duck, food with a high protein content. A good choice too with bittersweet foods.



- **Guía Peñín, 2022: 92 points, 2017 vintage.**
- **Asia Wine Trophy 2020: Gold Medal, 2017 vintage.**
- Guía Peñín, 2021: 92 points, 2016 vintage.
- Asia Wine Trophy 2019: Gold Medal, 2016 vintage.
- Mundus Vini 2019: Gold Medal, 2016 vintage.
- Gilbert & Gaillard 2019: Gold Medal with 92 points, 2016 vintage.
- Tasted 100% Blind by Andreas Larsson: 90 points, 2016 vintage.