

Product code: 3823

BODEGAS ANGOSTO, LA TRIBUNA, DO VALENCIA, SPAIN, 2018



Producer Profile

Bodegas Angosto are a Valencian producer based in a little village called Ontinyent.

They are nurserymen, growing all sorts of interesting varieties from around the world and selling them onto prestigious wineries. Their studies make them experts in the behaviour of grapes & cultivation.

Viticulture

Clay-lime soils support the wire trained vines averaging 20 years of age. Continental climate softened by the Mediterranean influence, with an average annual temperature of 15 degrees and a Mediterranean type rainfall regime.

Winemaking

An alcoholic fermentation is carried out in stainless steel with autochthonous yeasts at around 24 to 26 degrees c. 4 Months of barrel aging.

Tasting Note

Intense ruby colour with purple reflections. Aromas of fresh red fruit, flowers and light toasted aromas stand out on the nose. The palate is broad, round and tasty.

Food Matching

Best served accompanying pasta in Bolognese sauce, grilled vegetables and roast chicken.

Technical Details

Varieties:

Monastrell 34%

Syrah 33%

Garnacha 33%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 4 Months

Type: French Oak

% wine oaked: 100