



Bodegas Angosto, La Tribuna, DOP Valencia, Spain, 2023

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

Vineyards are located in Finca El Embalse and Finca El Olivar at an altitude of 557m, sitting on clay-calcareous soils which support the wire trained vines averaging 24 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 18 to 24 degrees celsius. 4 Months of barrel ageing is carried out in 500 litre French oak barrels, finishing it's ageing in a 7,000 litre French oak tank.

Tasting Note

Intense ruby colour with violet reflections. Aromas of fresh red fruit, flowers, spice 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.



Product code: 3823

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 Ageing

Time: 4 Months

Type: 500 litre French Oak

% wine oaked: 100

% new oak: None

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