



Bodegas Angosto, Spain

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

The El Angosto estate has 95 acres of vineyards, olive groves, almond and oak trees. Soils are poor, rich in clay-lime soils and 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.

Highlights

- 4 months barrel aging.
- Autochthonous yeasts.
- Suitable for vegetarian and vegan.

Bodegas Angosto Their Wines >

Item	Vintage		Pack size (cl)
3823	2022	Bodegas Angosto, La Tribuna, DO Valencia, Spain	6 x 75

Orders: orders@alliancewine.com