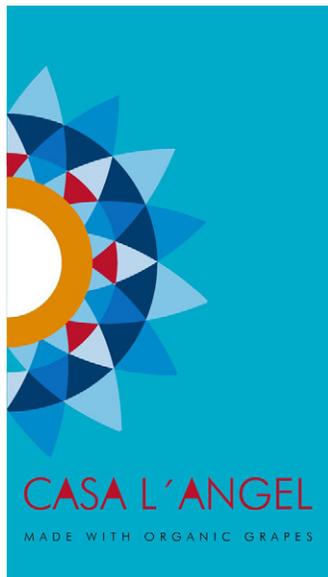


Casa L'Angel 2012 Ecologic



Winery: Anecoop - La Vina

Region: Valencia D.O.

Grapes: 60% Syrah, 40% Tempranillo

Winery: D.O. One of the most export focused D.O.s in Spain due to the proximity to the port in Valencia. Wine from the region was mentioned by Juvenal in the 2nd century BC. The region produces red, white, rose and sweet wines from 4 distinct subregions.

Wine: Both grape varieties come from a certified organic vineyard "Casa Colomer." This vineyard is planted in sandy loam soils situated at 600 m above sea level.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in 20,000 kilo stainless steel tanks. Fermentations start cool and finish warm, this combined with a program of pumping over, extracts color and appropriate structure in the end yielding a clean fermentation and high quality wine. Following alcoholic fermentation the wine is aged in used French oak barrels for 3 months.

The whole process was conducted according to the most stringent guidelines established by the Committee of European farming, being certified by the IMO, which is accredited by the USDA for the marketing of "wine made from organic grapes"

Reviews:

"Vivid ruby-red. Bright, pepper-spiked aromas of blackberry and cherry, with a smoky overtone; really showing its syrah right now. Offers gently sweet dark berry flavors lifted by tangy acidity, along with a touch of candied violet. The juicy, focused finish features smooth tannins and lingering berry tones."

89 points *International Wine Cellar* issue 170 Sept/Oct 2013



Selected by Aurelio Cabestrero®

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