

# PARCELAS DE FAMILIA

El Angosto



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Valencia DOP
<b>VARIETY</b>	Syrah (40%), Cabernet Franc (20%), Garnacha (30%), and Marselan (10%)
<b>AGE OF VINES</b>	25-28
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Slope lands, sandy, limestone, poor in organic matter
<b>ALTITUDE</b>	550 meters
<b>VINIFICATION</b>	Stainless steel vats at (24°C/75,2°F), indigenous yeast from our vineyard. 20 days maceration
<b>AGING</b>	12 months French Allier oak barrel of 500 L (10 months with the lees)
<b>ALCOHOL</b>	14,10%
<b>PAIRING</b>	Rice (paella or risotto), spices meats, game meat, lamb, chicken, duck confit, meat lasagne cured cheeses

## TASTING NOTES

Blended Mediterranean wine modern and contemporary. Blending of grape varieties to obtain more enjoyable flavors. Enjoyable body and spicy punch. This is one fruity, loaded red. Aromas of boysenberry, violet petals, set up a round, full-bodied but balanced palate. Flavors of ultraripe black fruits, blueberry and herbs finish long, moderately spicy and a touch herbal.

## RATINGS HISTORY

**91 James Suckling**, vntg 2018.

**91 James Suckling**, vntg 2015.



## LOGISTICS

<b>Shipper: 12 bottles</b>			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
<b>Pallet: 56 cases x 12 bottles</b>			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg