

# VEREDA

## El Angosto



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Valencia DOP
<b>VARIETY</b>	100% Monastrell
<b>AGE OF VINES</b>	20- 40 years
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Poor solids on slope, stony and calcareous
<b>ALTITUDE</b>	557 meters
<b>VINIFICATION</b>	Alcoholic fermentation in stainless steel tanks (24 26 °C) with autochthonous yeast and subsequent manolactic fermentation in French oak barrels
<b>AGING</b>	14 months new French oak barrel ending its aging in a French oak vat of 7.000 Liters. 6months in bottle.
<b>ALCOHOL</b>	14,50%
<b>PAIRING</b>	Vereda is ideal for red meats to the plant, stews, lamb and small game, casqueria if they are gelatinous textures such as morros or pig's trotters.

### TASTING NOTES

Deep red with violet and bright hues. The nose is intense in its notes of ripe red fruit, perfectly assembled with elegant spicy and roasted aromas. In the mouth, fatty, fleshy and well structured. A rich fruitiness and pleasant acidity harmoniously surround the toasted, with a long silky finish, sweet and enveloping tannins.

### RATINGS HISTORY

92 James Suckling, vntg 2017



### LOGISTICS

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