

PARCELAS DE FAMILIA Barrel Aged

El Angosto



COUNTRY

Spain

APPELLATION

Valencia D.O.P.

GRAPE VARIETY

Syrah (40%), Cabernet Franc (20%), Garnacha (30%), and Marselan (10%)

AGE OF VINES

25-28

FARMING

Sustainable farming

SOIL

Slope lands, sandy, limestone, poor in organic matter

ALTITUDE

550 meters

VINIFICATION

Stainless steel vats at (24°C/75,2°F), indigenous yeast from our vineyard. 20 days maceration

AGING

12 months French Allier oak barrel of 500 L (10 months with the lees)

ALCOHOL %

14.10%

PAIRING

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

- 90 James Suckling. vntg 2021
- 91 James Suckling. vntg 2018, vntg 2015



LOGISTICS

Shipper 12 bottles				VMF Pallet 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39In	9.84In	11.81In	16Kg	39.37In	47.25In	66In	916Kg