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SOTA ELS ÀNGELS





QUALITY RED WINE FROM EMPORDÀ, IN THE CATALONIAN REGION OF SPAIN.





## **DESEA**

## SOTA ELS ÀNGELS

Handpicked and selected at the optimal ripeness. Hand harvested in small 15kg boxes. After cooling, grapes are de-stemmed and placed in stainless-steel tanks. Cold soaked for 5 days at 6°c, followed by alcoholic fermentation at 18°c. Medium maceration for 10-15 days. Aged 12 months in lightly toasted French Allier oak barrels.









DED WINE

2009

750m

13.8%

Sota els Àngels vineyard, whose name derives from the mountain at which foothill it sits: El Angel (The Angel), is located in the heart of the Gavarres range in the municipality of Cruilles-Monells-Sant Sadurni de l'Heura, in Baix Empordà. Sheltered by two mountains, in the middle of a hidden and silent grove, lies the vineyard of Sota els Àngels. Surrounded by hillsides which are mostly slate and granite, the soil of Sota els Àngels is loam and is composed of 35% silt, 30% sand, 12% clay and 10% quartz. The vineyard has a gentile 7% incline,

falling north towards the most characteristic element of the local climate, the Tramontana wind. This strong north wind often reaches 50 knots and has a massive impact on local farming and a very positive affect on the health and character of the vines. Winters are gentle with few frosts, and the hot summers are tempered by the sea breeze. Their 8 hectare biodynamic farmed vineyard has very low fruit yields, resulting in all red varietals producing only 1 to 1.5 kg per vine except Syrah which only produces 350 – 400 grams per vine.

Closure : Cork	Character: Very aromatic. Notes of sweet spices, mature black fruits and herbs.  Silky with an easy entry, quite spicy, structured and elegant. Balanced and long.				
Alcohol : 13.8% vol					
Varietals : 40% Carmenere, 32% Merlot, 15% Cabernet Sauvignon, 7% Carignan, 6% Syrah					
Winemaker : Guy Jones & Jaume Serra			Harvest dates : September 2009		
Sustainably farmed : Practices Organic and Biodynamics farming Cumulative acid : 3.62 g/l					mulative acid : 3.62 g/l
Bottle / Packaging : 750 ml / 6 per case Ratings : F			Robert Parker – 90pts	5	Residual sugar : 1.5 g/l



