

SOTA ELS
ÀNGELS

2008



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



SPAIN

D.O. EMPORDÀ

VINIFICATION

SOTA ELS ÀNGELS

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Harvested and hand selected at the optimal ripeness in small 15kg boxes. The grapes are then cooled in a refrigerated container. After further hand selection, the grapes are de-stemmed and passed down to stainless steel tanks for pre-ferment maceration for 2 days at 6°C. After this, alcoholic fermentation is initiated (24-26°C). Each variety is separately aged for 12 months in lightly toasted French Allier oak barrels.

FEATURES



RED WINE



2008



750ml



14.2%

ORIGIN

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 Cruïlles-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 gentle 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.

SPECIFICITIES

Closure : Cork	Character : Intense deep purple color. Aromas of sweet spices, plums, blackberries and chocolate. Velvety smooth, long and balanced !		
Alcohol : 14.2% vol			
Varietals : 43% Cabernet Sauvignon, 38% Carignan, 19% Carmenere			
Winemaker : Guy Jones & Jaume Serra		Harvest dates : September and October 2008	
Sustainably farmed : Practices Organic and Biodynamics farming		Cumulative acid : 3.95 g/l	
Bottle / Packaging : 750 ml / 6 per case	Ratings : Robert Parker – 92pts		Residual sugar : 1.3 g/l

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