



## ANGELITA 19'

A wine made in memory of our grandmother Angelita who was a pioneer in the maintenance and expansion of family farms in Valtuille de Abajo. Allegory of spring with the colors of the flower of the Almond tree, the first that blooms in the spring as well as this wine is one of the first elaborated in the whole region due to the early maturity of the Chardonnay in the place.

### The vineyard:

Angelita comes from a plot of 25 years planted in 1994 on trellis by the family. The vineyard has 5200 25-year-old plants in Chardonnay with characteristics of the main terroir of boulder and clay at 900 metres of altitude and with east orientation. Very low yields are obtained in very small clusters, so the concentration and maturation is high.

### Elaboration:

The grape harvest 100% Chardonnay was made at the beginning of September, manually selected in the vineyard. It is made in baskets of 20kg. At the entrance to the winery, the grapes are destemmed on the press and immediately pressed manually to obtain the juice directly with a yield of around 60% of the volume. The must is unraveled with the application of low temperature for 24 hours.

### DATA SHEET:

**Grape:** 100% Chardonnay from Valtuille de Abajo. El Bierzo.

**Elaboration:** Pressing and ageing on lees for 6 months. Complete malolactic fermentation.

**Harvest:** Selected Manual. 2400 kg

**Bottled:** June 2019. 1100 Bottles of 75 cl.

**Age of the vineyard:** 25 years.

**Graduation:** 13.2%

After 24 hours, it is decanted for clarification and is transferred and left ready for fermentation.

Fermentation begins in stainless steel tank. As soon as the fermentation is stable and the 225-litre barrels of used French oak are covered, so that the alcoholic fermentation ends, and the malolactic fermentation is carried out later. In this wine, despite being white, it is not interrupted.

During the aging in barrels, periodic movements of the lees are carried out, thus ageing on them, looking for a structural contribution and good body.

After 6 months in the barrel it is clarified and bottled.

### TESTING NOTE:

- Pale yellow color with golden highlights.
- The nose is especially complex, fresh fruit that remember to apple and pear, citrus fruits from the grapefruit, caramel, bakery souvenirs and herbal touches fennel. When opened, floral aromas of acacia appear.
- In the mouth it is unctuous, medium and again complex, with a pleasant and persistent bitterness (grapefruit), a moderate acidity and sweet notes in a set in which the sensations of fresh fruit are always present.