

Casa l'Angel Cabernet Sauvignon 2016 (Red Wine)



Anecoop is one of the largest agricultural cooperatives in Spain. They work across a range of products from the vegetables, to oranges and melons as well as wine. While the management and ownership of the winery is cooperative, this wine is produced from a single plot of 20-year-old vines of Cabernet Sauvignon grown in *Fontanars dels Alforins* within the protected denomination of origin, Valencia.

Appellation	D.O. Valencia
Grapes	100% Cabernet Sauvignon, from the single vineyard <i>Finca El Poblet</i>
Altitude / Soil	600 meters / sandy loam
Farming Methods	Traditional methods
Harvest	Hand harvested in mid-September
Production	Destemmed & lightly crushed prior to fermentation in stainless steel tanks, daily pumpovers
Aging	Aged for 3 months in used French oak barrels

Reviews:

“The 2016 Casa l'Angel Cabernet Sauvignon hails from a vineyard lying at six hundred meters above sea level, with good diurnal swings during the growing season. It is raised primarily in stainless steel tanks, with the wine only seeing three months in older French casks during its elevage. The wine offers up a good bouquet of red and black cherries, cigar wrapper, a touch of garrigue, lovely soil tones and a touch of cedar in the upper register. On the palate the wine is deep, full-bodied and moderately tannic, with a good core of ripe fruit, gently chewy tannins and a long, youthful and focused finish. This could use a year or two in the cellar to soften up a bit on the backend, but I like the depth and potential complexity here, and this is a lot of wine for fourteen dollars here in the US! Good honest juice!” 2020-2035+.

87+ points *View from the Cellar* - Issue #75 – May/June 2018

