

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.

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| 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 |
| UPC / SCC / Pack | 662866365 // 12 |

Reviews:

“Deep ruby. Dried cherry, redcurrant and licorice on the nose, which picks up a smoky nuance with air. Offers bitter cherry and flavors that show good depth and are enlivened by a peppery nuance. Finishes on a bitter chocolate note, with dusty tannins and good, spicy persistence. (all used French oak) Drink 2020 – 2025.”

89 points *Vinous Media*; “Mediterranean Spain: Diversity and Consistency” April 25, 2019

“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

