

Casa L'Angel Cabernet Sauvignon 2018 (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
UPC / SCC / Pack	662866365 / 000662760779 / 12

Reviews:

“Brilliant ruby. Ripe, spice-tinged cherry and dark berries on the nose and palate. Plush, broad and gently sweet, showing good depth and a hint of black pepper that adds spicy lift. Closes smooth and spicy, with a repeating cherry note and sneaky tannins adding gentle grip. All used French oak. 2021-2024”

89 points *Vinous*; Josh Reynolds - March 2021

“The 2018 Cabernet Sauvignon from Casa l’Angel hails from a single vineyard parcel called Finca El Poblet, which sits at an elevation of six hundred meters above sea level. The grapes are picked by hand and the wine is given a short, three month elevage in used French barrels prior to bottling. It offers up a ripe and stylish bouquet of red and black cherries, cigar smoke, a good base of soil and a bit of tobacco leaf in the upper register. On the palate the wine is bright, full-bodied and juicy at the core, with good focus and grip, moderate tannins and a long, tasty finish. This is not the most complex example of cabernet sauvignon one can find, but it hits all the right notes and at \$14 a bottle here in the US, it is a fine value. 2020-2035.”

87+ points *View from the Cellar*; Issue #86 - March/April 2020

