



### **2015 ilurce 'Angel' Garnacha**

This wine comes from the Rihuelo estate in the area of Alfaro, from 6 hectares of land on the slopes of Mount Yerga. This garnacha vine was planted in 1965 in a real framework on Richter 110 rootstock. The vineyard uses gobelet training and is very environmentally friendly; the soil is loamy yet sandy.

The hand-picked grapes are placed in 250 kilo crates which are immediately placed in a reefer container. The harvested grapes are refrigerated so they can be placed in the tank at 4 to 6°C. This temperature is maintained for a week to achieve a (preferably) cold maceration to extract the maximum colour and flavours possible.

This wine then goes into new French oak barrels for malolactic fermentation and ageing. This wine has remained in the single-use barrel for six months.

The wine is a cherry-red colour, with a suggestion of violet. It is very intense. On the nose, fruit and aromas of raspberry and black fruits are noticeable. In the mouth, one can appreciate toasted aromas alongside toffee. It is a heavy wine that is balsamic and persistent.

Variety: Garnacha

Region: Rioja DOCa

Alcohol: 15.5%

Production: 1200 dozen

