

Anaís I

Bodega Alonso Angulo, Castrillo de Solarana, Arlanza.

Alcoholic grade: 15.80 %

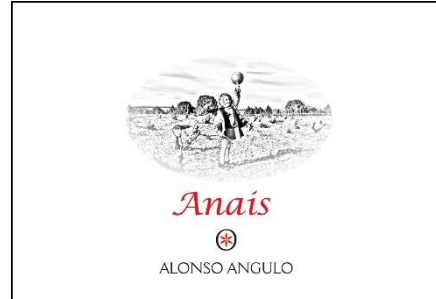
Residual sugar: 85 g/l.

Varietal: 100 % Tempranillo

Vineyard: Finca Valdeagueda.

Aging: 18 months in French oak.

Bottling: March 3rd, 2016.



ANAIS I

Is made with late harvest Tempranillo grapes, harvested and selected by hand. The alcoholic fermentation is arrested with low Temperatures and the wine is then aged in French Oak. After a gentle clarification, it is bottled without stabilizing to preserve all its qualities, so it can form natural precipitates.

Anaís I is the first wine from the fractionally blended barrel and is composed of 2012, 2013 and 2014 vintages and is a unique release, future releases will be uniquely labeled with subsequent numbers.

WINEMAKER SORAYA ANGULO'S NOTES

Red with purple rim.

On the nose there are notes of ripe wild fruits, black prune, raisin, grapes, candied fruits (orange) accompanied by creamy toast, balsamic and spicy tones.

Wide on the palate, unctuous and at the same time fresh, with a fine acidity that makes an appetizing wine. Very long aftertaste of raisins, toasted, spices and balsamic.

This wine presents good acidity which will favor its long conservation in the bottle, whose evolution we foresee at least 18 years.



ALONSO ANGULO

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