

“Estate Wine”

Bodega Alonso - Angulo S.L.

Region: D.O. Arlanza (Burgos)

Vintage: 2012 **Alcoholic grade:** 14.02 % **Total acidity:** 5 g/l tartaric.

Varietal: 100 % Tempranillo from the Valdeagueda estate.

Aging: 8 months in French oak (85%) and American oak (15%).

Bottling: August 16th, 2013.

Limited production of 3700 bottles of 75 cl.

FLOR DE SANCTUS 2012

Tempranillo grapes from the Valdeagueda estate at 960 m elevation. Selected and harvested by hand and transported in boxes. Undergoes cold maceration for 4 days, then fermented at 24 degrees, with a post-maceration for 10 days with punching down.

The wine undergoes malolactic fermentation in 225 liter, lightly toasted French oak (85%) and American oak (15%) barrels, where it remains for 8 months, with periodic batonnages to put the lees in suspension.

The wine is bottled after a gentle clarification without stabilizing to preserve all its qualities, so natural precipitates can form.

TASTING NOTES

Intense garnet red with purple rim.

On the nose are elegant fragrances of wild berries, blackberries, strawberries, blueberries, accompanied by floral notes of violet and herbal aromas of lower mountain scrubland. Swirling the glass reveals creamy aromas from the barrel, toffee caramel, vanilla, cocoa powder, with mineral and balsamic nuances.

Passes strongly to the palate with volume and very balanced acidity. Very long finish, where memories of wild berries and spicy notes appear again.

Service: serve at 15°C.

Pairing perfect with lamb and roast suckling pig, beef tenderloin, and cured cheese.



ALONSO ANGULO