

# SANCTUS 2012

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## “Selection of Selection”

**Bodega** Alonso - Angulo

**Region:** D.O. Arlanza (Burgos)

**Vintage:** 2012 **Alcoholic grade:** 14 % **Total acidity:** 5.22 g/l tartaric.

**Varietals:** 80% tempranillo, 10% garnacha negra & tintorera, and remaining 10 % mencia, mazuelo, albillo, viura and other unidentified varieties.

**Aging:** 14 months in new French oak.

**Bottling:** May 30th, 2014.

**Limited production of 1300 bottles of 75 cl.**

### SANCTUS 2012

Grape from 2 old parcels where there are a multitude of old-vine varieties planted, tempranillo, garnacha negra and tintorera, mencia, mazuelo, albillo, viura and other unidentified varieties and the tempranillo selected from the upper part of the property, Valdeagueda.

Harvested in 15kg crates through a thorough selection of clusters that go on to ferment with their natural yeasts. Fermentation takes place in open new French oak barrels of 500 liters and is macerated with skins by punching down for 25 days. Soft pressing with the vertical press. Malolactic fermentation takes place in the same new French oak barrels as the aging on lees for 14 months.

### TASTING NOTES

Intense red color with violet rim, middle layer.

On the nose appear elegant fragrances of wild strawberries, blackberries, blueberries, accompanied by cocoa, toast, and spices. Swirling the glass opens up the floral aromas of violets and herbal aromas from lower mountain scrubland.

Entering the palate it is elegant, has body, and fills the mouth. It progresses to more powerful and complex, but silky and appetizing. Aftertaste of intense red fruit with hints of juniper leaves and cocoa leaving a pleasant and persistent memory. This wine has a good balance of acidity which will favor a long shelf life in the bottle, whose evolution we expect at least 10 years.

In short, it is a complex and serious wine that combines strength and elegance.

**Service:** serve at 16°C.

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



ALONSO ANGULO

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