



# ANGOSTO

Vineyard, terroir, type of soil, age of vines.	<p>Limy stony poor in organic</p> <p>Vineyard Age: 12 year-old vineyard</p>
Grape varieties used (%)	20% Malbec, 20% Garnacha Tintorera, 20% Syrah, 20% Graciano and 20% Petit Verdot.
Information of how the wine is made. (method of harvesting, pressing, fermentation, filtration use of barrels, etc)	<p>Harvest recollected in cases, Temperature controlled fermentation ( 26°) for 2 weeks. Malolactic fermentation in barrel.</p> <p><b>Ageing:</b> 8 months in new French oak casks ( 8 months with the lies ).</p> <p><b>Total Production:</b> 24.000 bottles</p> <p><b>Bottles:</b> 50sl, 75 cl, 1500 ml</p>
<b>Tasting notes of the wine:</b>	Dark cherry color with violet hints. Surprising on the nose with fine toasty notes that came from the enveloping and lasting in the mouth, where the aromas found in the nose return, meaty with very soft tannis, silk and smooth.
<b>Gastronomy</b>	<p>Is ideal for meet ( such us beef, chicken, pork, )</p> <p>Minced turkey with jasmine rice</p> <p>Roasted pumpkin</p> <p>Serving temperature: 15 -18 ° C</p>
Way of packing	6 bottles / case