

TRIBUNA

COSMOPOLITAN RED

GARNACHA, SYRAH, MONASTRELL

VITICULTURE - VINIFICATION

Vineyard located in Finca El Embalse, Finca El Olivar and Finca El Corral (Caudete) at 557m altitude.
 Poor clay-calcareous soils.
 20 year old vineyards.
 Manual and mechanized harvest from the beginning of September until the middle of October.
 Pre-Fermentation Maceration for 3 or 4 days at 5 ° C.
 Fermentation in stainless steel tanks with native yeasts.
 Fermentation temperature between 24 and 26 °C.
 Aged for 4 months in 225 and 500 litre French oak barrels, finishing its aging in a 7,000 liter French oak tank.
 Bottle aging a minimum of 2 months.
 Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.

TASTING NOTE

Deep ruby color with violet reflections. On the nose, aromas of fresh red fruit, blue flowers and spices stand out. In the mouth it is wide, round and tasty.

AWARDS



MAIN FLAVORS



VEREDA

MEDITERRANEAN INTENSITY

NATIVE MONASTRELL

VITICULTURE - VINIFICATION

Vineyard located in Finca Bonavista (Ontinyent) and Finca los Almendros (Caudete) at 557m altitude.
 Poor hillside soils, stony, calcareous.
 40 year old vineyards.
 Manual harvest in mid-October.
 Pre-Fermentation Maceration for 5 days at 5 ° C.
 Alcoholic fermentation in stainless steel tanks with native yeasts and subsequent malolactic fermentation in French oak barrels.
 Post-Fermentation Maceration for 10 days.
 Fermentation temperature between 24 and 26 °C.
 Aged for 14 months in French oak barrels of 225 and 500 litres, finishing its aging in a 7,000 liter French oak tank.
 Bottle aging for a minimum of 6 months.
 Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.

TASTING NOTE

Deep red with violet and bright hues. Intense nose in its notes of ripe red fruit, perfectly assembled with elegant spicy and roasted aromas. In the mouth, fatty, fleshy and well structured. A rich fruitiness and pleasant acidity harmoniously surrounds a touch of toast, with a long and silky finish, sweet and enveloping tannins.

AWARDS



MAIN FLAVORS



EL JEFE

ARTISANAL

MALBEC, MARSELAN

VITICULTURE - VINIFICATION

Vineyard located in Finca Los Almendros, Finca el Olivar and Finca el Corral (Caudete) at 557m altitude.
 Shallow, poor and not very permeable soils with calcium carbonate crust that gives sweetness tannin.
 40 year old vineyards.
 Manual harvest in mid-October.
 Pre-Fermentation Maceration for 7-8 days at 5 ° C.
 Alcoholic fermentation in stainless steel tanks with native yeasts with malolactic fermentation in French oak barrels.
 Post-Fermentation Maceration for 15 days at 25 ° C.
 Minimum aging of 1 year.
 Due to the light filtering process, this wine may have a sediment in the bottle.
 Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.

TASTING NOTE

Cherry colored with ruby iridescence. An intense and full nose, some complexity, aromas of black fruit in liquor, smokey hints, toast, a touch of herbs and spices. In the mouth it is harmonious and strong with ripe tannins.

AWARDS



MAIN FLAVORS



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The Terroir

ANGOSTO

Vine Nursery - Cellar



TO NATURE

WE DO NOT INHERIT THE EARTH FROM OUR ANCESTORS, WE BORROW IT FROM OUR CHILDREN
- INDIAN PROVERB



DISCOVER OUR LEGACY

Angosto Cellar is the story of the Cambra family, now is its 4th generation, their effort, their perseverance and their know how. Since 1905, Viveros Cambra has been leading supplier of grafted grape vines for the region of Valencia southwest Spain. Our practices of carefully selecting bud wood and rootstock material have helped us guarantee the highest quality grafted plants available and clonal selection without forgetting the native varieties, closing the cycle of cultivation of the vine.

BRINGING CHARACTER TO OUR WINEYARDS

We planted 115 Ha in Valencia DOP. We utilize different fermentation tanks within the winery to isolate vineyards sections and picking dates to best showcase the varietal's characteristics. Our signature long fermentation on indigenous yeast is made possible by the natural methods balanced in our vineyards.

Healthy indigenous fermentations require a healthy vineyard ecosystem. To explore the full potential of our indigenous yeast strains. We first focused on increasing biodiversity within our vineyards. We built up natural defences, researching and attracting beneficial species and planting site specific cover crops. These efforts in the vineyards, combined with diligent selection at harvest, ensure the health of our fruit, in turn enabling us to run healthier, longer fermentations with confidence. These transitions highlighted the deep links between our vineyard site, our harvest and our finished wines. Due to using indigenous yeast, our wines have a unique character.

TEAM & PEOPLE

Harvest take place around end of August we introduce the fresh grapes in our deposits and thanks to a great human team has been possible every day, during the last 15 years, to create some personal, authentic and special wines, which talk about us and delight your senses. We create beautiful moments for the people who drink our wine, special memories, which bring brighter dreams and future.

MUCH BETTER WORLD

Every year we plant 1.5 million vine plants and use recycle materials, with which we collaborate to reduce the planet's CO2. We take care of the land and the environment, we have a responsibility to share with those most in need, Bodega el Angosto encourages the vocation to cooperate with areas of social deprivation to help make a better world.



SOLDADITO MARINERO

MEDITERRANEAN SUMMER DREAMS

MUSCAT BLANC À PETITS GRAINS,
MUSCAT OF ALEXANDRIA

VITICULTURE - VINIFICATION

Vineyard located in Finca Las Blancas (Caudete) at 557m altitude.
Clay-silty soils rich in organic matter.
20 year old vineyards.
Manual and mechanized harvest between mid-August and mid-September.
Pre-Fermentative Operations in order to avoid oxidation, a direct pressing with cold stripping is performed.
Fermentation In stainless steel tanks with selected yeasts, fermentation stop in order to leave residual sugar.
Post-Fermentation microfiltration operations to avoid possible refermentations.
Fermentation temperature between 10 and 12 °C.
Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.

TASTING NOTE

The color is straw yellow, clean and bright.
The nose features a large varietal expression of white flowers, orange blossoms, citrus and light tropical touches.
In the mouth it is fresh and juicy.

AWARDS



MAIN FLAVORS



ANGOSTO BLANCO

FRESH ASSEMBLY

SAUVIGNON BLANC, CHARDONNAY,
RIESLING, VERDEJO

VITICULTURE - VINIFICATION

Vineyard located in Finca Las Blancas (Caudete) at 557m altitude.
Clay-silty soils rich in organic matter.
20 year old vineyards.
Manual and mechanized harvest between mid-August and mid-September.
Pre-Fermentative Operations in order to avoid oxidation, a direct pressing with cold stripping is performed.
Fermentation In stainless steel tanks with selected yeasts.
Post-Fermentative operations work on its lees in stainless steel tanks.
Fermentation temperature between 12 and 15°C.
Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.

TASTING NOTE

Pale yellow with iridescence greenish.
Intense nose aromas, tropical, citrus and floral.
In the mouth it is Fresh, persistent and floral.

AWARDS



MAIN FLAVORS



ALMENDROS BLANCO

FLORAL ELEGANCE

SAUVIGNON BLANC, VERDEJO, RIESLING

VITICULTURE - VINIFICATION

Vineyard located in Finca Las Blancas (Caudete) at 557m altitude.
Clay-silty soils rich in organic matter.
20 year old vineyards.
Manual and mechanized harvest between mid-August and mid-September.
Pre-Fermentative Operations in order to avoid oxidation, a direct pressing with cold stripping is performed.
The varieties are fermented separately in new 500-liter French oak barrels. Malolactic fermentation in the same barrel.
Post-Fermentation operations of aging on its lees for 3 months in barrel.
Fermentation temperature between 15 and 18 °C.
Clarifiers of vegetable origin have been used during the elaboration therefore it is suitable for vegan consumers.
Production limited to 2,000 bottles

TASTING NOTE

Pale yellow with golden iridescence. With an intense nose, mature aromas and spicy touches predominate.
In the mouth we find a balance between spicy and tropical, with a long and fresh finish.

AWARDS



MAIN FLAVORS

