



## TRIBUNA

### COSMOPOLITAN

BOBAL, GARNACHA, SYRAH

#### VITICULTURE - VINIFICATION

Vineyard located in Finca El Embalse, Finca El Olivar (Caudete) at 557m altitude.  
Poor clay-calcareous soils.  
21 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

BOBAL, MALBEC, SYRAH

#### 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



# AN GOSTO TO

Vine Nursery - Cellar



Finca Santa Rosa  
Ctra. Fontanars ( CV-660) KM 24  
46870 Ontinyent  
Valencia - Spain

Phone: +0034 962 380 638  
www.bodegaangosto.com

*Mediterranean Lifestyle*