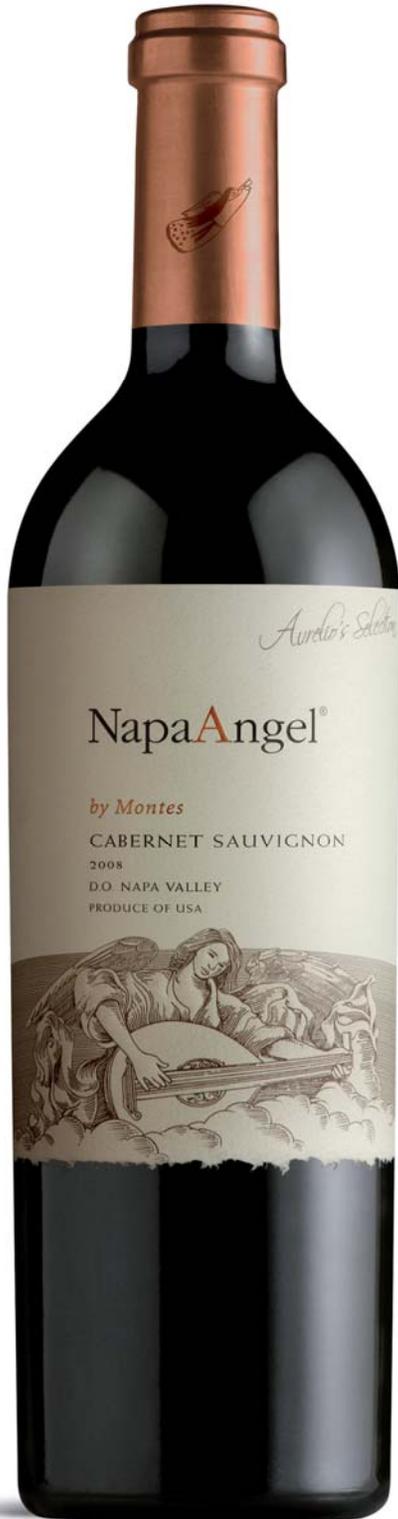




# NapaAngel®

by Montes

*Aurelio's Selection*



## NAPA ANGEL AURELIO'S SELECTION 2008

### WINE DETAILS

|                        |      |
|------------------------|------|
| % Alcohol (v/v)        | 15.0 |
| pH                     | 3.72 |
| Total Acidity (g/l)    | 6.3  |
| Volatile Acidity (g/l) | 0.82 |
| Residual Sugar (g/l)   | 0.89 |

### WINEMAKING NOTES

Napa Angel Aurelio's Selection is a Cabernet Sauvignon from the Napa regions of Oak Knoll and Yountville. The soil in these areas is predominantly gravel with a proportion of alluvial loam that helps to achieve harmonious and balanced wines. The climate during the 2008 vintage was very hot reducing the yields in sensitive varieties like Cabernet Sauvignon, increasing the concentration of the berries and wine. Aurelio regularly visited the estates controlling and checking the full phenolic ripeness of the grapes. Yields were 2.5 tons per acre, hence the full-bodied character of the wine. The grapes were carefully selected and hand-picked.



After harvesting, the grapes were cold macerated for 7 to 10 days and then fermented for another 10 days. The wine went through a process of post fermentation skin contact. 80% of the wine was aged for 18 months in new French oak barrels.

Total production: 3,900 cases (6 x 750ml).

### TASTING NOTES

This wine makes you feel the elegance directly on the nose with the pepper, ripe fruit and tobacco notes that blends together to make this wine one of a kind. The roundness of the body plays with the concentration of this wine achieving balance and structure. Full-bodied wine with ripe and silky tannins and a deep and intense dark red color. It's velvety in the mid palate, with nuances of perfectly integrated French oak featuring a very long and flavorful finish. A wine to be aged for at least 15 years or to be enjoyed now.

### SERVING SUGGESTIONS

Decanting the wine for at least one hour before serving is recommended for better enjoyment. Serve at cellar temperature – approximately 62° to 65° F. Ideal pairing with lamb, roasted game, duck, steak, and strong cheeses.