



NAPA ANGEL AURELIO'S SELECTION 2009

WINE DETAILS:

% Alcohol (v/v)	14.5
pH	3.7
Total Acidity (g/l)	6.1
Volatile Acidity (g/l)	0.65
Residual Sugar (g/l)	0,5

WINEMAKING NOTES:

Napa Angel Aurelio's Selection is a Cabernet Sauvignon from the Napa regions of Oak Knoll, Coombsville 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 2009 vintage was cool with mild weather causing maturity to slow, leading to great flavors. 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: 2,066 cases (6 x 750ml).

TASTING NOTES:

This wine makes you feel the complexity directly on the nose with the black berries, floral essences, leather and smoky 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 soft and velvet tannins and a deep and intense dark red color. It's elegance in the palate and perfectly integrated French oak features 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 slow cooked lamb, grilled rib eye, lasagna and strong cheeses.