

Anjoli 2009 Blend

Viticulture

Soil Type: Licorealla
Vine Age: Vineyard planted in 1995.

Vinification:

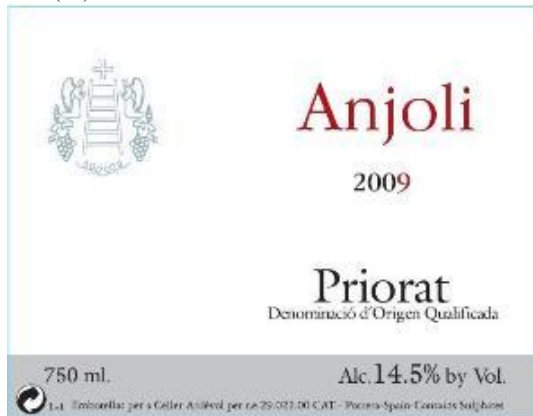
This is a blend of 40% Garnacha, 20% Cabernet Sauvignon, 20% Merlot and 20% Syrah.
Anjoli was aged for 12 months in French Allier oak barrels.
20 000 bottles produced.

Tasting Notes:

Color: Dark violet, bright and clean.
Nose: Lots of spices on the nose with fresh berries, licorice and tobacco.
Palate: A fresh, fruit-forward wine, spicy too and with a hint of sweetness. The tannins are well integrated, offering rich flavors of plum and blackberries.
Other: Anjoli is an easier style compared to the other two bottlings from Celler Ardevol; Terra d'Hom and Coma d'en Romeu. It is young, soft and displays great elegance while being uncomplicated.

Chemical Analysis:

Alc (%): 14.5



Anjoli 2009 Ardèvol Blend-90 Wine Advocate

Ardevol's 2009 Anjoli is composed of 60% Garnacha, 20% Cabernet Sauvignon, with the balance Merlot and Syrah aged in barrel for 12 months. Aromas of spice box, cherry blossom, wild berries, and earthy minerals inform the nose of a smooth-textured, concentrated, succulent wine. This nicely proportioned effort is likely to evolve for 1-2 years but can be approached now. Jay Miller June 2011