



Bodegas Angel

INTRODUCTION

Bodegas Angel is located in the heart of Mallorca's wine region, in the town of Santa Maria del Cami. Santa Maria del Cami is located between Palma and Inca and next to Santa Eugenia and Sencelles. The bodega has been built in the style of the traditional stone cladded Mallorca buildings, with large windows to show the beautiful views of the vineyard. The vineyard and winery are surrounded by the natural beauty of Mallorca's "sierra norte" mountain range.

The wines of Bodegas Angel are synonymous with the island of Mallorca, they have own character due to the location of the vineyard. On one side you have specific characteristics due to the proximity to the sea, on the other side the terrain of red clay called "Call Vermell" is rich in iron oxide and finally a natural barrier is created by the affluent North wind. Bodegas Angel creates wines with its own identity and character thanks to the indigenous grape varieties of the region. We also have foreign grape varieties planted at our vineyard. Prensal Blanc and Manto Negro are the kings of local region, single handily responsible protagonists for the identity and character of our wines.

THE ORIGENS

Bodegas Angel is founded by Andres Gelabert in 2006. Andres Gelabert is a Mallorcan by birth but spent his formative years in the United States of America. The majority of time in the U.S.A, he was living in the state of California. There his passion for wine making began. On returning to his native Mallorca, in the year 2000, he sought out to find the ideal wine region to eventually create Bodegas Angel ("an" is for Andres and "gel" for Gelabert). The vision of Andres is to make excellent wines with a combination of the great grape growing region, unique indigenous grape varieties and modern innovations in wine making.

THE WINERY

The winery has been developed with the most advanced equipment available for the winemaking of our wines. Our equipment optimizes the collection time of grapes, during harvest, whether collecting by hand or machinery. On the ground level of the Bodega, is the fermentation area with state of the art stainless steel vats. On the same floor, in a separate area is the bottling and packaging plant. On the lower level (or cellar) are the oak barrels, used for the aging of the red wines.

THE REGION

The region is located in the centre of the Island of Mallorca. Its wines have a distinct personality and style, due to the indigenous variety of grapes of the island and climate. As well we combine with foreign varietal grapes to make a distinctive blend in order to produce an elegant wine. The foreign varietal grapes cultivated in vineyard has adapted perfectly to our geological and ecological area. The Mediterranean climate, average rainfall, abundant sunshine combined with good soil makes this region of Mallorca an excellent wine making area.

THE VINES

The original farm, know for centuries as Sa Basseta, has 20 hectare (50 Acer) of planted vines. Bodegas Angel has planted a diverse selection of vines, from the Mallorca Prensal Blanc (Moll) and Manto Negro to the French Viognier and Chardonnay for the white wine and Merlot and Cabernet Sauvignon for the reds. At present there is a mix of young vines and vines that are over 50 years old, thus allowing the production of complex wines. Throughout the year these vines receive a lot of care. They are pruned, fertilized, weeded and yield controlled, to produce the ideal optimal grape for harvesting.

THE VINIFICATION

As the grapes are all picked by hand, they arrive at the bodega in good condition in 20 kg crates. In adverse years of harvest the grapes are carefully inspected to ensure that only the perfect, healthy and mature grapes are selected to make the best wine. The grapes are subjected to the latest innovative techniques, therefore achieving a production of the highest quality. When the grapes arrive to the bodega they are separated by type of grape. A different vinification process is applied to each grape variety due to the different characteristics each grape has and from the different lot the come from. For the fermentation of grape we use the most innovative techniques of the moment to help create wines of the highest quality. When the grape juice has been converted into wine, the wine that has been selected for barrel aging is placed into French and American oak barrels. The wines placed in the barrel are still separate grape varieties. The optimal amount of time the wine is aged in the oak barrels is chosen upon the type of grape. Only after the wine has been removed out of the barrels is it blended with other grape varieties to make the best blends.

THE PAST

Bodegas Angel first vintage was in 2008. The first wines were the Blanc de Blanca and Angel Negro. The vision was to make the best wine using local grapes blended with foreign varieties to create an expressive, enjoyable wine with an emphasis on its fruit flavours. Actively promoting its good price quality and commercial appeal, Bodegas Angel soon sold its wine at a local level and began to export its wine. The wines soon received recognition in the local newspapers, national wine guides and international wine competitions.

PRESENT AND FUTURE

Bodegas Angel now has an ample range of wines. Currently the bodega produces white wine, Blanc Noir, oaked white wine, rose wine, red wine and oaked red wine. Production has increased every year and is now at 200,000 bottles per year. Eventually the production is to reach 300,000 bottles per year in the following years. Through the consistency and exportation Bodegas Angel is becoming more recognized brand locally and internationally.

THE WINES

- Sa Basseta Blanc
- Blanc de Blanca 2014
- Angel Viognier 2013
- Lau Rosa 2014
- Sa Basseta Negre
- Angel Negre 2013
- Angel Syrah 2010
- Angel Cabernet Sauvignon 2011
- Gran Selecció 2010
- VS 2010

AWARDS

- Blanc de Blanca 2011**
Winner of Silver medal in Los Angeles Int. wine and Spirits Comp.
- Viognier 2011**
Mundus Vini Silver medal
- Lau•Rosa 2012**
Winner of Bronze medal in Los Angeles Int. wine and Spirits Comp.
- **Angel Negre 2010**
92 Puntos Guia Penin
5 de 5 Estrellas Guia Penin
- Gran Seleccio 2009**
91 Puntos Guia Penin
Winner of Bacchus de Oro 2012 Madrid
- Gran Seleccio 2010**
91 Puntos Guia Penin
Winner of Bacchus de Oro 2014 Madrid
- Angel Cabernet Saugvinon 2010**
Winner of Bacchus de Plata 2013 Madrid
Winner of Bronze medal in IWC 2013 London
Winner of Gold Medal Concours Mondial Du Bruxelles 2013
- Angel Syrah 2010**
Winner of Bacchus de Plata 2013 Madrid

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Sa Basseta Blanc

Type of wine:	Vi de la Terra Mallorca Dry white
Harvest:	August-September 2014
Varieties:	Prensal Blanc (Moll) , Chardonnay, Viognier
Wine Making:	Grapes are stemmed. The grapes are then pressed and fermented between 16 and 18 degrees for 25-30 days in stainless steel deposits.
Alcohol:	12.0% Vol.
Taste Notes:	The wine is clean with a bright, light yellow color. Aromas of citrus such as lemon zest. In the mouth the wine has fresh entry and balanced finish.



Angel Blanc de Blanca 2014

Vi de la Terra Mallorca

Type of wine:	Dry white
Harvest:	August-September 2014
Varieties:	70% Prensal Blanc (Moll) y 20% Chardonnay, 10% Viognier
Wine Making:	Grapes are stemmed and have a short maceration of skins at low temperatures. The grapes are then pressed and fermented between 16 and 18 degrees for 25-30 days in stainless steel deposits.
Alcohol:	12.0% Vol.
Taste Notes:	Yellow in color with gold rivets. The wine is clean with a bright finish. Aromas of tropical fruit are noteworthy with pineapple and banana standing out. In the mouth the wine is fresh and balanced.



Angel Viognier 2013

Vi de la Terra Mallorca

Type of wine:	Dry wooded white
Harvest:	August 2013
Varieties:	90% Viognier, 10% Prensal Blanc
Wine Making:	Grapes are stemmed and then pressed. The juice is fermented in new French (Bertange and Nevers) 300 liter oak barrels. It is aged in the same barrels for 4 months with its lees with batonage.
Alcohol:	13.0% Vol.

Taste Notes: The wine has a clear straw yellow color. The wine is elegant with floral aromas and flavor of stone fruit like apricot and peach in particular. The wine finishes with coffee and toffee notes. This wine has body and is well rounded.



Angel Lau Rosa 2014

Vi de la Terra Mallorca

Type of wine:	Dry rose
Harvest:	September 2014
Varieties:	60% Merlot 40% Manto Negro
Wine Making:	Grapes are stemmed and have a short maceration of skins at low temperatures. The grapes are then pressed and fermented between 16 and 18 degrees for 25-30 days in stainless steel deposits.
Alcohol:	13.5% Vol.
Taste Notes:	Intense rose color that is clean and bright. Aromas of red fruits like strawberries, raspberries and cherries in particular. The wine is fresh and juicy with cherry flavors with a hint of anise.



Sa Basseta Negre

Vi de la Terra Mallorca

Type of wine:	Dry red
Harvest:	August-September 2014
Varieties:	Manto Negro, Merlot, Cabernet Sauvignon, Syrah,
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures for 5 days. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits. The wine is pressed and goes on to do its melo-latic fermentation in stainless steel tanks. The wine is clarified and filtered.
Alcohol:	13.5% Vol.
Taste Notes:	Color of the wine is Ruby red and rivets of Garnet with a middle layer consistency. Wine is visually very clean and transparent. Aromas of ripe and light fruit combined with aniseed and balsamic notes. It is a warm, with a lightweight entry on the palate, an easy wine to drink.



Angel Negre 2013

Vi de la Terra Mallorca

Type of wine:	Dry oaked red
Harvest:	August-September 2013
Varieties:	Manto Negro, Merlot, Cabernet Sauvignon
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures for 5 days. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits. The wine is pressed and aged in French and American 300 liter oak barrels for 6 months.
Alcohol:	13.5% Vol.
Taste Notes:	Ruby red with Garnet fringes with a clean middle layer. Aromas of ripe wild berries with light aniseed notes give way to nuances of toasted oak deriving from the barrel aging. The wine is velvety with a balanced acidity and a warm seductive finish.



Angel Syrah 2010
Vi de la Terra Mallorca

Type of wine:	Dry oaked red
Harvest:	September 2010
Varieties:	100% Syrah
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits with daily pump overs. The wine is pressed and aged in French and American 300 liter oak barrels for 12 months.
Alcohol:	13.5% Vol.
Taste Notes:	Very intense clean violet color. In the nose you have aromas of fresh mint, ripe fruits and hint of anise. The initial entry of the wine is smooth and fresh with ripe flavors of wild berries the barrel is well integrated resulting with smooth tannins.



Angel Cabernet Sauvignon 2011

Vi de la Terra Mallorca

Type of wine:	Dry oaked red
Harvest:	September 2011
Varieties:	100% Cabernet Sauvignon
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits with daily pump overs. The wine is pressed and aged in French and American 300 liter oak barrels for 12 months.
Alcohol:	14.5% Vol.
Taste Notes:	Very intense clean ruby red color. In the nose you have aromas of smoke, red pepper and coffee grain. The initial entry of the wine is smooth and fresh with ripe flavors of blackberries such as blackcurrants and plums. The barrel is well integrated resulting with smooth tannins and a lingering cacao finish.



Angel Gran Selecció 2010
Vi de la Terra Mallorca

Type of wine:	Dry oaked red
Harvest:	September 2010
Varieties:	60% Cabernet Sauvignon, 35% Merlot, 5% Manto Negro
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits with daily pump overs. The wine is pressed and aged in new French 300 liter oak barrels for 12 months.
Alcohol:	14.5% Vol.
Taste Notes:	Ruby red with Garnet fringes with a clean high layer. Aromas of ripe wild berries such as currants, raspberries, and blackberries Slight mineral and mint notes give way to nuances of toasted, smoked, toffee cream oak Velvety round, enjoyable initial entry to the mouth. A full body wine with spiced plummy fruit, acidity and notable barrel tannins prevail. The potent finish is long and dry.



VS10

Vi de la Terra Mallorca

Type of wine:	Dry oaked red
Harvest:	August-September 2010
Varieties:	78% Cabernet Sauvignon, 22% Syrah
Wine Making:	Grapes are stemmed and have a maceration of skins at low temperatures. The grapes fermented at controlled temperatures for 21 days in stainless steel deposits with daily pump overs. The wine is pressed and aged in French 300 liter oak barrels for 30 months.
Bottling:	March 2013
Alcohol:	14.0% Vol.
Cork:	Natural 49x24mm
Taste Notes:	Very intense clean ruby red color. It's a clean wine. In the nose you have aromas of smoke, wood fruits such as blackberries and coffee, coconut and vainilla grain. The initial entry of the wine is smooth, elegant and fresh with ripe flavors of blackberries such as blackcurrants and plums. The barrel is well integrated resulting with smooth tannins and a lingering cacao finish. It has a large final.