The Wine Advocate Tasting History



2013 Sota Els Angels Flow

A Proprietary Blend Dry Red Table wine from Spain, Emporda, Catalonia, Spain

eRobertParker.com #219 Jun 2015	Luis Gutierrez	89	Drink: 2015 - 2017	(20)
Source	Reviewer	Rating	Maturity	Current (Release) Cost

Contrary what usually happens with these 'natural wines' I liked the red better than the white. The red 2013 Flow is mostly Syrah with some 20% Merlot and a little bit of white grape juice (Picapoll and Viognier) fermented in stainless steel and bottled unoaked. It has a wild, rustic nose with character, a little foxy perhaps, with some spicy (clove) aromas and an herbal twist, the light-bodied palate offers good freshness and acidity. A very pleasant red for the summer. 5,000 bottles produced. I had a preview of the 2014 one week before bottling and it looks like an improvement over the 2013.

Sota Els Angels are advised by Fredi Torres since 2013, and they have produced a new range of 'natural wines' with minimum intervention and very low sulfur. This is still work in progress, they have purchased some round ceramic vats, are re-grafting many of the vineyards and getting rid of so much new oak. But 2013 and 2014 have been very difficult vintages (especially 2013) in their region, and we will have to wait a bit until we see some results.

Importer(s):

Vinamericas Selections LLC, 8101 Biscayne Blvd, Suite 617, Miami Beach, FL 33138, (866) 229-3031, www.vinamericas.com

Tasting History



2013 Sota Els Angels Flow

A Cariñena Dry White Table wine from Spain, Emporda, Catalonia, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #219 Jun 2015	Luis Gutierrez	87	Drink: 2015 - 2016	(20)

The white 2013 Flow is an unusual Blanc de Noirs, produced with Cariñena grapes with an onion skin, pink-orange color and a nose of earth and lees. It had quite a bit of bâttonage to give it texture and also to get rid of some color. The wine aged in oak vats for six months. The soil is clay-based and you get some volume. It went through full malolactic so it could do with a little more freshness. 2,800 bottles produced, bottled under screw cap and in a Burgundy bottle.

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