

Dehesa de los Canónigos

Albillo Mayor 2018



VINTAGE CLIMATE

Year marked by a cold and challenging winter, when the temperature reached -12°C and lasted throughout February and March.

Rain arrived in abundance at the end of the winter, extending throughout the spring, which favoured the accumulation of water reserves. Temperatures began to warm at the end of June, July was usually moderate.

The ripening months were warm at the beginning and slightly warmer in October, accompanied by cool nights.

2018 was a very good vintage in terms vineyard healthy, the activity of the plant, and a good ripening of the grapes.

Atlantic vintage with good acidity.

TASTING NOTES

Lemon with golden rims.

Medium intensity on the nose. Aromas of lychee, grape, yellow apple, white flowers, camomile, lemon juice and anise. After a few minutes, aromas of stone fruit and white pepper appear.

Pleasant and unctuous on the palate, with marked acidity. Citrus fruits stand out on the palate, especially in the aftertaste. Complex and voluminous on the palate, with a long finish.

It will improve with bottle ageing.



Own vineyards
Organic viticulture
El Majuelo del Abuelo



Hand picking harvest:
100% albillo mayor.



Winemaking:
Fermented in barrels
and aged for 12 months
in French oak.



Alcoholic content:
13% Vol.