

Dehesa de los Canónigos

15 meses 2020



VINTAGE CLIMATE

A year with a much milder winter period than usual, with temperatures somewhat higher than historical records.

The first significant frosts occurred at the beginning of December.

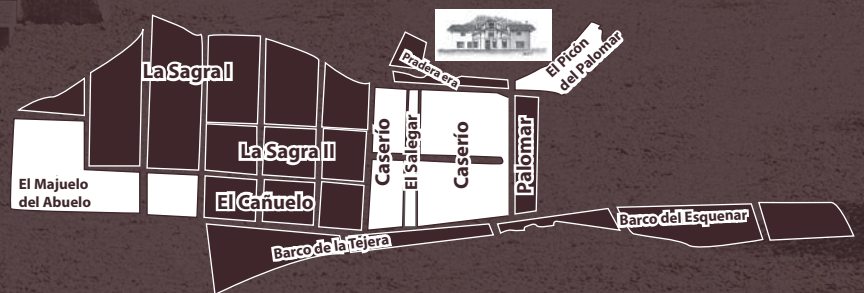
The start of Spring was warmer than usual, accompanied by higher than expected rainfall, especially in the month of April. July was slightly cooler with a typical summer.

The professionalism in the vineyard, in which the ecological field work was well carried out and on time, highlights a well-balanced winter pruning and green thinning which favoured a splendid harvest of excellent ripeness, balance and health.

TASTING NOTES:

Intense ruby color, with a medium intensity nose, in which the primary aromas of fresh red fruits stand out, such as red plum or raspberry along with aromas of black fruits such as blueberries or currants; scrubland; bramble leaf and licorice. Amongst the secondary aromas, typical of barrel aging we find predominately nutmeg, pepper and cedar.

On the palate it is a fresh pleasant wine, with excellent acidity that will ensure its aging. Long lingering with sweet tannins and pleasant mineral texture.



Own vineyards
Organic viticulture
La Sagra Nueva, el
Cotarro, Palomar y
Cabernet.



Hand picking harvest
Tempranillo, Merlot y
Cabernet Sauvignon.



Barrel aging:
15 months in
American oak barrels.



Alcoholic content:
14% Vol.