

Dehesa de los Canónigos 15 meses 2023



VINTAGE CLIMATE

The 2023 vintage was characterised by extreme heat and drought conditions, particularly in July and August.

The lack of water during these months caused a slight decrease in production, although it contributed to the excellent health of the grapes. Rainfall prior to the harvest encouraged uniform ripening, while the cool nights helped preserve acidity.

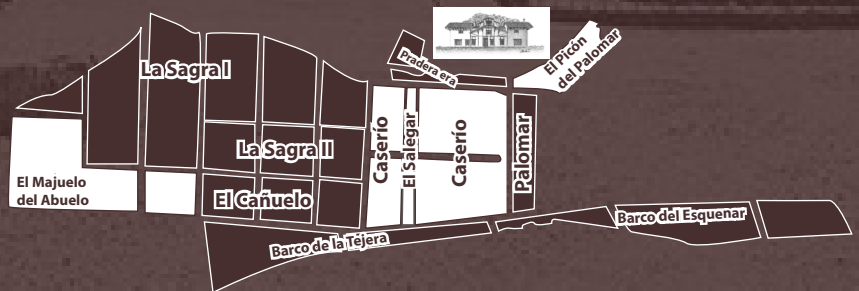
Careful vineyard management and yield control ensured the production of intense and well-balanced musts.

TASTING NOTES:

Deep cherry-red color with medium-high intensity.

The nose reveals clear aromas of ripe black fruits like plum and blackberry, along with hints of red cherries in liqueur and licorice. Fresh notes of eucalyptus and fig leaf add complexity and depth.

On the palate, it starts smooth, with medium body and polished tannins. The fruit profile carries through, well-integrated and balanced. The acidity supports the structure, and the finish is clean, leaving lingering balsamic and fruity notes.



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



Hand picking harvest:
Tempranillo, Merlot and
Cabernet Sauvignon.



Barrel aging:
15 months american
oak barrels.



Alcoholic content:
15,5% Vol.