

Dehesa de los Canónigos

Gran Reserva 2016 Luis Sanz Busto



VINTAGE CLIMATE:

The year was characterised by high rainfall in the last weeks of winter and spring, which allowed the plant to store water to face the dry and hot summer.

The lack of rain in the warmer months caused a small and favourable water stress, which prevented the appearance of non-desired shoots. Careful and rigorous vineyard work helped the grapes to ripen perfectly.

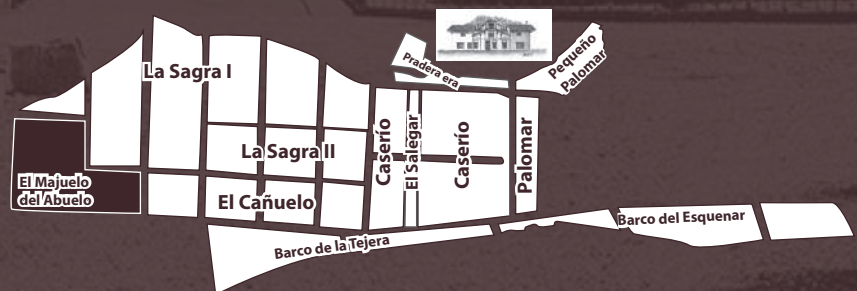
The warm days of harvest followed by cool nights favoured the balance and great health of the grapes, which ended in a perfect and calm vinification.

TASTING NOTES:

Medium intensity purple colour.

On the nose stand out black fruits aromas, such as plum and blackcurrant, liquorice and scrubland. The sweet spices (nutmeg, black pepper) are combined with chocolate and cocoa flavours, as a result of its long ageing in barrels.

On the palate it is a wine of great presence, complex and elegant. The secondary aromas, that were already present on the nose, can be appreciated again. Its structure and acidity suggest great ageing potential-



Own vineyards
more than 90 years
old, located in gravel
soil and bush vines.



Hand picking harvest:
16th October, 2016.
85% Tempranillo, 12%
CAB, 3% Albillo Mayor.



Barrel aging:
26 months in American
and French oak barrel



Alcoholic content:
15% Vol.



“This wine emerged as a tribute to our father, Luis Sanz Busto, who 30 years ago and for the love of his wife, founded this family winery with great enthusiasm and sacrifice.”

Belén e Iván Sanz Cid