

Dehesa de los Canónigos 15 meses 2021



VINTAGE CLIMATE

The 2021 vintage will be remembered due to snowfall registered at the beginning of the year, the famous 'Filomena', which tinted most of the country white and also the Dehesa.

However, the beginning of the cycle come marked with the shortage of water. Spring time was rainy, above all the month of June, what helped the growth of the vines. Summer wasn't very hot and any hot wave was registered, consequently the cycle of the vine continued paused and homogeneous.

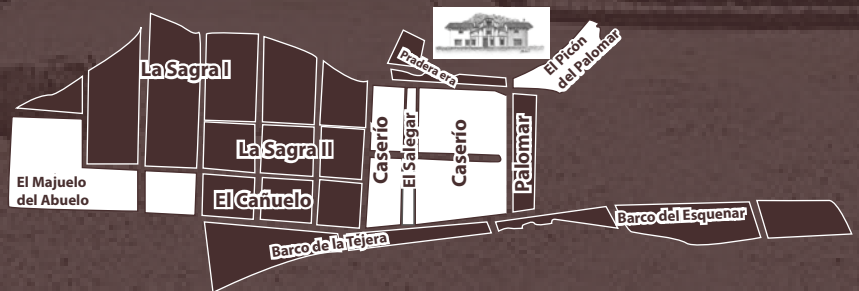
The warm temperatures in early september helped with the maturation of the grapes, although the temperature went down at the end of the month, just before the harvest, without causing any damage to the sanity of the berries.

TASTING NOTES:

Intense ruby color.

A medium intensity nose, with attractive balsamic and scrub herbs aromas, accompanied with forest black fruit, as blackberries, bramble and blackcurrant. The blackcurrant and black plum leaves are involved in memories of liquorice.

In mouth is appetizing, powerful, with an excellent acidity. The balsamics are back, the eucalyptus and a delicious black pepper. A wide and persistent wine.



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



Hand picking harvest:
Tempranillo, Merlot y Cabernet Sauvignon.



Barrel aging:
15 months in American oak barrels.



Alcoholic content:
14% Vol.