

# Dehesa de los Canónigos

## Gran Reserva 2010 Luis Sanz Busto



### VINTAGE CLIMATE:

An excellent vintage, with a slow and long-lasting evolution, due to its high noble tannins.

The delay of cycle beginning, after a cold winter, followed by winds and heavy rain in spring, triggered a good and fast ripening. Sunny and warm summer.

Vintage of very small production caused by a frost close to the beginning of the harvest, which stopped the cycle. We sacrificed 80% of the production. We only processed the fruit from the oldest vineyards, which were not damaged and were of excellent quality, health and ripeness.

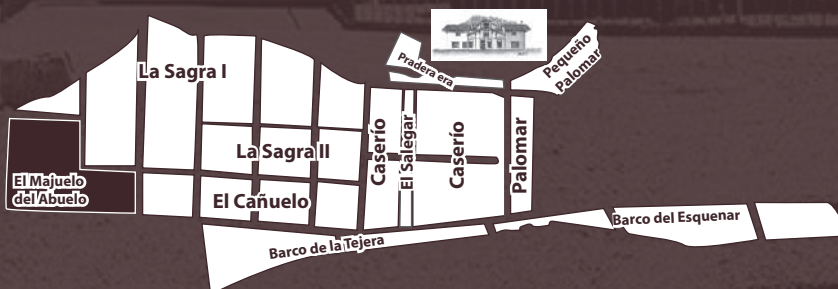
The harvest was calm, with no rain. The well-ripened grapes with mouth-coating tannins result in an aromatic and elegant wine, very mineral on the nose, with ripe black fruits.

### TASTING NOTES

Fresh and tasty on the palate, good aging feelings. Hints of liquorice in the aftertaste.

Long and complex finish.

A wine that invites you to keep drinking.



**Own vineyards**  
More than 90 years in  
gritty soil, bush vines.



**Hand picking harvest:**  
11<sup>st</sup> september 2010.  
97% Tempranillo.  
3% Albillo.



**Barrel aging:**  
30 months in American oak  
barrels.  
10 months in French oak barrels.



**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.*