

# Dehesa de los Canónigos

## 15 meses 2019



### VINTAGE CLIMATE

An excellent vintage, with very dry weather and very little rainfall throughout the growing season.

However, the vines did not suffer from water stress, probably due to the accumulated water reserves from the previous cycle.

Spring with extreme temperatures, very high at the beginning with a very pronounced drop in June.

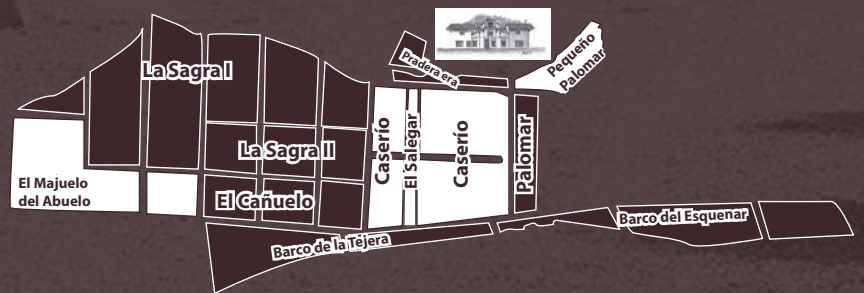
Rainfall at the beginning of September and the weather conditions close to the harvest contributed to a gradual and homogeneous ripening.

### TASTING NOTES

Medium-high ruby colour.

Clean on the nose, with primary aromas of black fruits such as blackberry, cherry, plum and blackberry, liquorice and forest floor. Aromas of tobacco and light hints of cedar and nutmeg.

On the palate, balsamic, toasted and tobacco leaf aromas stand out. Ripe, polished tannin, balanced with acidity, which anticipate a long ageing potential. A structured wine with a long finish.



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:  
15,5% Vol.