

# Dehesa de los Canónigos Solideo 2017



## VINTAGE CLIMATE :

Extremely hot and dry year, in fact, it was the warmest year in Ribera del Duero since 1965 and the second driest after 2005.

The heavy frost that affected the whole Ribera at the end of April reduced vineyard yields. But, once again, good work in the vineyards was decisive for the vines to adapt to the environmental conditions, producing grapes relatively, producing relatively small grapes.

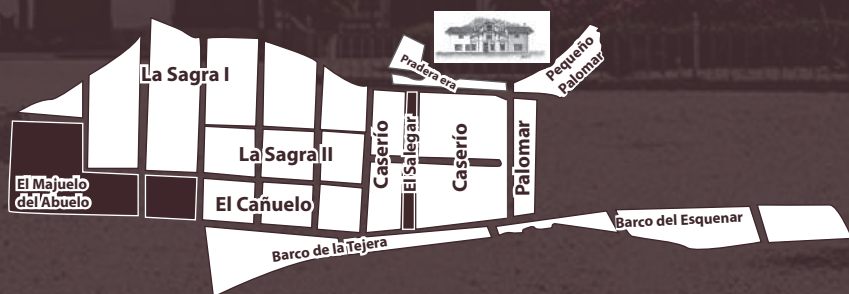
All this resulted in a very early harvest with ripe aromas and good extract.

## TASTING NOTES:

Garnet colour with ruby rim. Medium-high intensity.

On the nose, aromas of ripe black fruit, such as plum, black cherry, blackcurrant and blackberry are appreciated. Also balsamic notes, liquorice, thyme, lavender, elderflower, tobacco leaf and cedar, with a background of graphite.

On the palate, black fruit, dried figs, jam, earth, marzipan, hazelnut, rasted coffee beans and toffee. Mouth-coating and rounded tannins. It is a complex, elegant and rounded wine with ageing potential.



Own vineyards more than 80 years old, located in gravel soil and bush vines.



Hand picking harvest:  
22 de septiembre 2017  
85% Tempranillo  
12% Cabernet Sauvignon  
3% Albillo.



Barrel aging:  
20 months in American oak barrel, 4 months in French oak barrels.



Alcoholic content:  
15,5% Vol.