



SOLIDEO 2015

ALL VINEYARDS IN PROPERTY

Over 80 y.o., gravel soil, goblet pruning.

MANUAL HARVEST

7th of October 2016
85% Tempranillo
12% Cabernet Sauvignon
3% Albillo

AGEING

20 months in American oak, 4 months in French oak

BOTTLED

March 2019

Vintage marked by a premature spring, warm and a little dry, compensated by the water reserves of the winter rains, leveled by a summer of unusually low temperatures, followed by a warm autumn, which together with the hard work and care that we make in the vineyards gave as a result a very balanced ripening of seed / skin / pulp.

Deep cherry color of opaque heart with a dense tear that expresses oiliness.

The nose is elegant, clean, very complex, highlighting notes of black fruits such as blackberry and redcurrant combined with aromatic spices of cinnamon, licorice and clove. The heart notes are composed of toasted hardwoods.

The entry into the mouth is greedy, full bodied, with an exceptional balance leading into a very long and persistent aftertaste. The retro-nasal is prolonged and baroque.

PRODUCTION 15.000 bottles of 75 cl.

ALCOHOL BY VOL.: 15%

TOTAL ACIDITY: 4,6 gr/l

PH: 3,65


DEHESA DE LOS CANÓNIGOS
BODEGA