

CANALIZO 2014



Type of wine:

Crianza red wine.
14,5 % Alc.



Vintage:

2014.



Location:

D.O.P JUMILLA.



Production:

9.000 bottles of 750 cl.



Grape varieties:

50 % Monastrell.
25 % Syrah.
25 % Tempranillo.



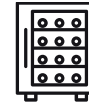
Harvest:

Manual harvest during
September 2014 in boxes
of 250 kg.



Packaging:

Horizontal box of 6
bottles of 750 cl.



Conservation:

Between 15 y 16 °C.



Soils:

Vineyards with ages between 25 and 40 years, with
limestone cover and sandy bottom, partially clayey.



Vinification:

Maceration, alcoholic fermentation and malolactic fermentation
separated by varieties in stainless steel tanks for subsequent
assembly during aging.



Ageing:

20 months in 225 liter french oak barrels of first and second
year of use and 24 months in the bottle.



Tasting note:

Appearance: Covered with coppery tones and Ruby meniscus full
of liveliness.

Nose: Deep and elegant with hints of mediterranean herbs, stone
fruit and spiced touches such as vanilla and cloves.

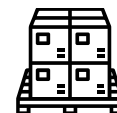
Palate: Great liveliness and elegance, it invites you to keep it in
the mouth to continue discovering the subtle balance between
its silkiness, acidity and tannins, filling the mouth with sensations.
Great aging potential for at least 15 years or more.

Very appropriate to pair with both traditional and designer
dishes, long-aged cheeses and dark chocolates.



Awards & Points:

James Suckling: 92 p.
Guide Gourmets: 91 p.
Guide Peñín: 91 p.
Guide Proensa: 91 p.
Guide Wine Up: 93,62 p.
Semana Vitivinícola: 94 p.
MS Andreas Larsson: 92 p.



Palletization:

*Pallet 120 x 80 cm:
88 boxes x 6 bot.
Weight 780 kg.
Height 170 cm
*Pallet 120 x 100 cm:
96 boxes x 6 bot.
Weight 840 kg.
Height 170 cm

