



SED de CANÁ 2015

2015 Harvest At our El Quiñón estate (D.O. Ribera del Duero), the 2015 harvest was marked by a late autumn with a lot of rain, which provided a good water reserve for vineyards. The beginning of winter was cold and dry, giving way to a warm spring, which brought bud break forward. The summer was hot and dry, with some storms in August and September that favoured a good development and health of the vines and an excellent ripening of the grapes. The production was not very high, but the grapes were ripe and of high quality. This vintage was characterised by its excellent quality, with very good phenolic maturity, delivering wines with great structure, colour, and acidity, which all guarantee its ageing capacity.

The Winery We make four different wines at our Viñas del Jaro winery and estate, located one kilometre from the Duero River. The vineyards occupy an area of 46 hectares divided into 28 sectors, according to varieties, soils, orientation, and altitude. The estate is in the municipality of Pesquera de Duero, surrounded by holm oaks and scrubland.

Vineyards It comes from the Pago Chafandín, planted with vines over 50 years old on very poor soils, with a lot of boulders and a southern-facing slope. Perfect for producing excellent quality grapes.

Winemaker Álvaro Trigueros

The Wine The grapes used to make this wine come from the highest part of Pago Chafandín, from vines over 50 years old with a yield of less than 1 kg per vine. The berries are very small and their flavour is extraordinary. We only decide if Sed de Cañá will be produced in a certain year once the wine is made, if through our tastings of the barrels, we discover that it transmits different and exciting sensations. We then make the final selection, which normally does not exceed six or eight 300-litre barrels. Before bottling, this wine spends 24 months in new 300-litre French oak barrels, followed by fining in a small cement tank used exclusively for this wine, where it is retained for another 12 months. It has an enormous ageing potential, and, if well-preserved, will improve over the next 50 years.

Tasting Notes Intense cherry red with a narrow garnet rim. A mineral nose plays alongside ripe berries and menthol notes. There are fine herbs, balsamic, gunflint, ferrous notes, charcoal, and an earthy-limestone finish that comprise the wine's aromatic profile along with its delicate fruitiness. On the palate it is balanced, fruity (plum stone), with an excellent acidity that gives it savoury character. On the palate it develops a volume of fruit maturity which melds with spicy notes on the finish. Slightly bitter, fruity and subtle aftertaste. A wine that holds within it all the mystery of our Pago de Chafandín in its best vintages.

Technical Information Alcohol: 14.5% by Vol.
pH: 3.6
Acidity: 5.6 g/l in H2T
Residual sugars: 1.7 g/L