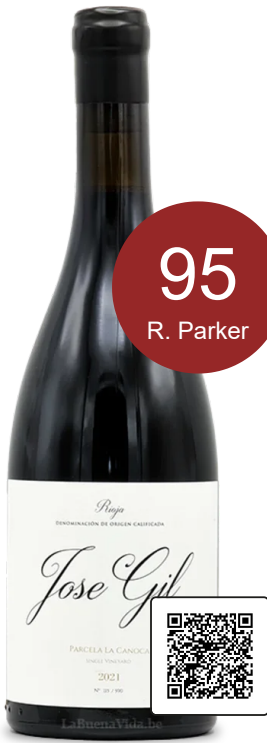


## Paraje La Canoca 2022 José Gil - 75 cl.



One of José's crus from San Vicente, at 540 metres above sea-level. Field-blend, mostly 50 year-old Tempranillo and a little Viura. Mostly calcareous soils, with a lot aromatic herbs and shrubs around the vineyard.



### Vinification

Harvest by hand, total de-stemming. Maceration and fermentation in concrete tanks, ageing in a 500-litre oak barrel (not new). Everything takes place in an old "calado", a cellar dug in the stone around San Vicente de la Sonsierra. Only indigenous yeasts are used in the vinification. Production: 600 bottles.



### Storage potential

Drink as from : 2024  
At its peak between 2029 and 2033  
Until : 2036



### To serve

Always decant and serve in a large, Burgundy-wine style glass.



### Trial analysis

Bright red colour. Complex and elegant on the nose, with red fruit, violets, floral notes and Mediterranean herbs (thyme, rosemary and fennel). Juicy on the palate, refined and complex, with strong but elegant tannins. Very long finish. A refined wine with Burgundian precision.



### Assembly

Tempranillo (99%), Viura (1%)



### Region:

La Rioja



### Appellation:

D.O.C. Rioja



### Wine estate:

José Gil



Biological

### Description domain

Named "Young Winemaker of the Year" in 2021, José is one of Spain's most promising winemakers. And as he works in a quite classical appellation, La Rioja, his "Burgundian" approach to wine is certainly innovative. Their main models being Abel Mendoza and the Artuke brothers, Kosé and his partner Vicky know the perfect way to follow. Here, Tempranillo shows itself in its most elegant and refined profile.