La Buena Vida
The Reference for wines from Spain

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Paraje La Canoca 2024
José Gil "Vignerons de la Sonsierra" - 75 cl.



One of José's crus from San Vincente, 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 Vincente de la Sonsierra. Only indigenous yeasts are used in the vinification. Production: 600 bottles.

Storage potential
Drink as from: 2026
At its peak: 2031-2035
Until: 2038

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.

Wine style:
Continental, elegant gourmet wine

Assembly
Tempranillo (99%), Viura (1%)

Region:
La Rioja

Appellation:
D.O.C. Rioja

Wine estate:
José Gil "Vignerons de la Sonsierra"

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.