

Cuentaviñas  
Septeno 2023



vinous  
explore all things wine  
**92pts**

*"The 2023 Septeno, from the La Canoca site in San Vicente de la Sonsierra, is 100% Septeno fermented with whole clusters in sealed tanks for roughly 70–90 days. Its nose is distinctive, offering field herbs—thyme and rosemary—reminiscent of Mediterranean scrubland, alongside black fruit and a hint of stem character. On the palate, it's dry and structured, with fine-grained tannins shaping a slightly firm frame while preserving flavor intensity. A finely grained structure carries the finish, which lingers with savory persistence."*

Joaquín Hidalgo, April 7th 2026



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