

Viñedos y Bodegas Sierra Cantabria
Colección Privada 2023



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"The 2023 Colección Privada is a Tempranillo made with half carbonic and half traditional fermentation. Aged for 16 months in new 225-liter barrels, it saw 50% French and 50% American oak. On the nose, vanilla and caramel from the oak lead into plum, blackberry and a touch of herbs. The palate is broad and juicy, with finely integrated wood and balanced tannins. Both youthful charm and underlying seriousness come through, gaining nuance with air."

Joaquín Hidalgo, April 7th 2026



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