



LLEIROSO SERGIO HERNÁNDEZ RESERVA

D.O. RIBERA DEL DUERO

Tasting notes

Colour: A brilliant, deep, black cherry hue with garnet tones.

Nose: Hints of toast with mineral, creamy notes and soft, ripe fruit aromas coming through.

Palate: Flavoursome, fine, round and lingering.

Serving recommendations

Serve at 17°C

Food pairings: Red meat and game dishes, Very mature cheeses. Chocolate.



Current Vintage Awards:

- 92 points Wine Enthusiast 2022
- 91 points Tim Atkin 2021
- 91 points Guía Peñín 2021
- Silver Medal Decanter World Wine Awards 2020

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D.O. RIBERA DEL DUERO

Technical data

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: 100% Tempranillo

Vintage: 2014

VINEYARD

Surface area of own vines: 25 hectares (62 acres)

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 80 years

Average altitude: 780 m

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 2,100 vines/ha

Yield: 3,000 to 5,000 kg/ha

Growing system: Double Cordon Royat and bush vines

VINIFICATION

Harvesting: Meticulous hand-harvesting

Harvesting dates: First week of October

Fermentation: In tronconical temperature-controlled stainless steel vats

Temperature of fermentation: 22-24°C

Duration of fermentation: 12 -15 days

Ageing time in barrel: 18 months

Type of barrels: French oak

Ageing time in bottle: 48 months

Analysis data

Alcoholic degree: 14.5%

Logistics data

Bottle: Bordeaux 75cl

Closure: Natural cork

Case: 6 bottles

Case measurements: 24 x 31 x 16 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120 / 720 bottles

Number of cases per layer: 15

Number of layers: 5

Number of cases per pallet: 120

EAN code bottle: 8437007445206

EAN code case: 18437007445203

