

# Lleiroso Joan Miró



## TASTING NOTES

### Colour

Brillante y luminoso. Rojo picota con matices granates, capa media/alta.

### Nose

Complejidad aromática alta. Balance perfecto de fruta y madera. Tostados con notas minerales y lácteas, con un suave fondo varietal de fruta madura.

### Palate

Estructurado y muy equilibrado. Untuoso, sedoso y con un buen paso de boca, recordando sobre todo los aromas propios de la fermentación maloláctica que ya apreciamos anteriormente en nariz. Largo retrogusto.

## TECHNICAL DATA

### Apellation

D.O. Ribera del Duero

### Grape varieties

100% Tempranillo

### Vintage

2019

## SERVING RECOMMENDATIONS

### Serving temperature

16°C

### Food pairings

Red meat and game dishes, Very mature cheeses. Chocolate.

## RECONOCIMIENTOS

- 93 points Guía Peñín 2025
- 93 points TIM ATKIN 2025
- 92 points Guía Wine Up.
- 92 points Wine Enthusiast.
- 91 points Tim Atkin.

JOAN MIRÓ

OISEAU DANS LA NUIT, 1967-1968

## ELABORATION

Pre-fermentative cold maceration and controlled fermentation in stainless steel tanks, with pump-overs and délestage to extract the finest expression of the fruit. Malolactic fermentation at a controlled temperature, contributing roundness, stability, and elegance on the palate. Aged for 18 months in fine-grained French oak barrels, followed by 24 months of bottle aging, achieving complexity and a refined finish.

## VINEYARD

**Surface area of own vines:** 55 hectares

**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

## ELABORACIÓN

**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:** 24 months.

## ANALYSIS DATA

**Alcoholic degree:** 14,5%

Contains sulfites.

## LOGISTIC DATA

**Bottle:** Bordeaux 75cl

**Closure:** Natural cork

**Case:** 3 bottles

**Case measurements:** 27 x 31 x 8,5 cm

**Case weight:** 5 kg

**Palletisation:** Euro pallet 80 x 120 /

**Number of cases per layer:** 8

**Number of layers:** 12

**Number of cases per pallet:** 96

**EAN code bottle:** 84 37007 44518 3

**EAN code case:** 48437007445181



**LLEIROSÓ**

D.O. RIBERA  
DEL DUERO

Miró



LLEIROSÓ

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