Lleiroso

Reserva

BY THE DUERO, IN THE HEART OF THE GOLDEN MILE, LLEIROSO WAS BORN IN 2001.AN EXTRAORDINARY LOCATION WHERE HISTORY, ART AND WINE CULTURE HAVE COME TOGETHER FOR CENTURIES.

From the very beginning, one purpose has defined us:to craft wines that reflect the heritage of this land and the passion of those who work it, driven by a commitment to excellence and a style of our own.

A vision that has remained unwavering throughout all these years. Twenty-five harvests later, we remain true to that same belief.To celebrate this milestone, we returned to the barrels. We selected a vintage we had recognised as exceptional from the very start and allowed it to rest until this very moment.

Born from four exceptional barrels of the 2018 vintage. Just 1,188 bottles, individually numbered, crafted and bottled in Valbuena de Duero. A tribute to everyone who has been part of this journey, and a toast to everything that lies ahead.

Víctor M. Fernández

Enólogo



TASTING NOTES

Colour
Brilliant, medium-bodied, with a deep picota-cherry hue and a ruby-red rim.

Nose
Intense, fresh and elegant, with notes of balsamic, ripe black fruit (plum, blackberry), subtle hints of spices, and toasted nuances reminiscent of coffee, caramel, leather, pepper, cloves and fine tobacco.

Palate
the palate, it is broad and distinguished, with a well-structured, full-bodied centre, balanced by a lively freshness and a long, lingering finish that invites you to savour every moment of its remarkable persistence..

SERVING RECOMMENDATIONS

Serving temperature
16-18ºC

Food pairings
The perfect companion to grilled meats, red meats and game dishes, as well as stews and hearty casseroles. It also pairs beautifully with traditional cured meats and cheeses, truffle dishes, and desserts featuring red and black fruits or cocoa.

TECHNICAL DATA

Appellation: D.O. RIBERA DEL DUERO
Grape varieties: 100% Tempranillo
Vintage: 2018

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 55 ha
Location: Valbuena del Duero (Valladolid)
Soil type: Clay and limestone
Average age of vines: 35 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: By hand in 15 kg crates
Harvesting dates: First weeks 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: 15 months
Type of barrels: French oak
Ageing time in bottle: 70 months
Total ageing: 7 years

ANALYSIS DATA

Alcoholic degree: 14,5%
Contains sulfites.

LOGISTICS DATA

Bottle: Venus Louvre, truncated-conical shape, 0.75 L
Closure: Natural cork
Box: 1 bottle
Box dimensions: 11,2 X 33,3 X 9,4 cm
Weight: 2 kg
EAN code bot.: 8437007445107

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LLEIROSO
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