



Leza García
{ GRAN RESERVA }

Leza García Gran Reserva 2017



LEZA GARCÍA

Our most precious Rioja style wines. Fresh and elegant wines with their Leza's terroir personality from a special grape selection and elaboration process.

THE VINEYARD

Selection of own vineyards of Rioja Alta located at an altitude of 500-700 meters.

HARVEST

Second half of October

WINEMAKING AND AGING

This wine is made from a selection of mainly Tempranillo plots. After a careful elaboration, it remains in American and French oak barrels for a minimum of 24 months and then completes the aging period in bottle for 36 months.

VARIETY

Tempranillo.

ANALYTICS

- Alcohol: 14% VOL.
- Acidity: 5 g/l (tartaric)
- Residual sugar: 1,2 g/l

TASTING FEATURES

- **Color:** Medium intensity wine, ruby-red in colour with brick-red rim, typical of its ageing in barrels.
- **Aroma:** Intense and complex, with a background of black fruit with notes of tobacco and spices.
- **Palate:** Excellent structure and complexity. It is ample, round and with a long finish.
- **Food Pairing:** Ideal for red meats, stews and roasts. Also as an accompaniment to cold meats and all kinds of cheeses.

SERVICE TEMPERATURE

16°C – 18°C

Leza García

OWN FAMILY VINEYARDS