



COLECCIÓN
Vinos de Parcela

LG de Leza García 2020



THE VINEYARD

Own grapes from our vineyard "La Ballesta" in Hormilla (Rioja Alta). A goblet-trained Tempranillo vineyard located in Hormilla, in the Valpierre enclave, at an altitude of over 600 meters above sea level on clay-ferrous soils.

VARIETY

Tempranillo.

HARVEST

Second week of October.

WINEMAKING AND AGING

Prefermentative maceration and fermentation at a controlled temperature of 28°C for 15 days in stainless steel tanks. Malolactic fermentation in American and French oak barrels. Weekly "Battonage" for 4 months in the same barrels. Subsequently completes an additional 8 months in barrels to complete the aging process.

ANALYTICS

- Alcohol: 15,3 % VOL.
- Acidity: 6 g/l (tartaric)
- Residual sugar: 1,5 g/l

TASTING FEATURES

- **Color:** Intense purple red with violet rim. Dense and abundant tear
- **Aroma:** This wine offers aromas of cinnamon sage, all surrounded by fruity notes of cherry and blackberries and a mineral component.
- **Palate:** Deep and ripe on the palate, offering an enveloping, velvety and silky mouthfeel.
- **Food Pairing:** Perfect for pairing with all types of meats, stews, game dishes, mushrooms, cured and strong cheeses. Ideal with tapas or just with dark chocolate.

SERVICE TEMPERATURE

16°C -18 °C

Leza García

BODEGAS Y VIÑEDOS

RIOJA

Denominación de
Origen Calificada

www.bodegasleza.com



ELEGIR | COMPARTIR | CUIDAR