



*Leza García*

{ CRIANZA  
EDICIÓN GRACIANO }

## Leza García Graciano Crianza 2022



### 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

Our 15 years old Graciano vineyard "Los Celemines", located in the Najerilla Valley at 490 meters above sea level, bring us outstanding grapes. Poor clay-ferrous soil with an important presence of gravel. This variety offers wines with high acidity and polyphenolic content, ideal for aging, whose aroma is very peculiar, superior in intensity to the rest of the Rioja varieties.

### HARVEST

First fortnight of October.

### WINEMAKING AND AGEING

We work for the identity of the wine that this magnificent vineyard offers us. One-day pre-fermentation maceration and temperature-controlled fermentation, respecting its varietal character, with gentle aging in American and French oak barrels for a minimum of 12 months.

### VARIETY

100% Graciano.

### ANALYTICS

- Alcohol: 14,5% VOL.
- Acidez total: 5,2 g/l (tartárico)
- Azúcar residual: 1,9 g/l

### TASTING FEATURES

- **Color:** Medium intensity cherry red color, clean and bright.
- **Aroma:** Intense and complex nose with aromas of black plum and notes of tobacco and nutmeg.
- **Palate:** With a balanced acidity and a broad, round and soft center of mouth with a high persistence where spicy notes predominate.
- **Food Pairing:** It pairs perfectly with all types of stewed or roasted meats, red meats and game. A good accompaniment to pasta dishes, cold meats and cheeses.

### SERVICE TEMPERATURE

16°C - 18°C

*Leza García*  
OWN FAMILY VINEYARDS

**RIOJA**

Denominación de  
Origen Calificada

[www.bodegasleza.com](http://www.bodegasleza.com)

