



NUBE
DE LEZA GARCÍA

Leza García
BODEGAS Y VIÑEDOS

Nube de Leza García Maturana Tinta 2024



VINEYARD

Our Maturana Tinta grapes come from our own vineyards located in Najerilla Valley at the heart of Rioja Alta at a height of 500m above sea level. Maturana is not grown anywhere else in the world, making it a very interesting grape to support our uniqueness and differentiation. It has small compact clusters and small berries. It is very sensitive to grey rot, with late bud break but early ripening. As for the wine parameters, it has high colour intensity and anthocyanin content, high acidity and medium alcohol content making it ideal for our Nube range.

VARIETY

100% Maturana Tinta.

HARVEST

First week of October.

WINEMAKING

Grapes are destemmed and gently squeezed to extract their full potential in alcoholic and malolactic fermentation, carried out in stainless steel tanks at a controlled temperature.

AGEING

Matured in the cellar with three months of aging in mixed American and French oak barrels

ANALYTICS

- Alcohol: 14% VOL.
- Acidity: 5,6 g/l (tartaric)
- Residual sugar: 1,7 g/l

TASTING FEATURES

- **Color:** It stands out for its deep purplish red color with a marked purplish rim.
- **Aroma:** Characteristic aromas of the Maturana Tinta variety, highlighting pepper with balsamic and spicy notes.
- **Palate:** On the palate it is round and balanced, with notable acidity and notes of black fruit. Medium persistence.
- **Pairing:** The perfect wine to accompany plates of feather hunting, roasts and grilled red meat, as well as cured cheeses and tapas such as Ham or chorizo slices.

SERVICE TEMPERATURE

16°C -18 °C

RIOJA

Denominación de
Origen Calificada

www.bodegasleza.com



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