



ORANGE

by Leza García

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.

HARVEST

First fortnight of September.

WINEMAKING AND AGEING

The winemaking process begins with cold destemming and a one-day maceration at very low temperatures. Fermentation takes place with the grape skins in stainless steel tanks over ten days at a controlled temperature of 12°C to 14°C. After fermentation, the wine continues macerating on the skins—one tank for four months and another for two months, with the latter then transferred directly into new French and American oak barrels. The orange wine is made exclusively from the free-run juice that naturally flows from the tank before pressing, with no pressed wine used. Aging is split evenly: 50% of the wine rests on fine lees in stainless steel tanks for four months, while the other 50% matures in a combination of French and American oak barrels for the same duration. The final wine is a cuvée blending these two aging styles.

VARIETY

85% Sauvignon Blanc, 12% Tempranillo Blanco, 3% Viura

TASTING FEATURES

As a result, we obtain a golden yellow wine with a complex nose in the wine with several layers, among which we can find notes of candied orange, grapefruit, clove, and aromatic and wild herbs. On the palate we find a fresh, elegant with fine acidity, rounded and a long finish wine.

SERVICE TEMPERATURE

8°C – 10°C

ALCOHOL

13%



Leza García

OWN FAMILY VINEYARDS

RIOJA

Denominación de
Origen Calificada

www.bodegasleza.com

 **WINEinMODERATION**

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