



*Leza García*  
{ RESERVA }

## Leza García Reserva 2020



### 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

Made from a selection of estate-grown grapes in Rioja Alta located between 500-700 meters above sea level.

### HARVEST

Second fortnight of October.

### WINEMAKING AND AGEING

It is a wine made from a selection of vineyards, mainly Tempranillo. After a careful elaboration, it remains in American and French oak barrels for a minimum of 24 months and then it is refined in the bottle for an additional 12 months before being released to the market.

### VARIETY

Tempranillo.

### ANALYTICS

- Alcohol: 15% VOL.
- Acidity: 5,8 g/l (tartaric)
- Residual Sugar: 1,2 g/l

### TASTING FEATURES

- **Color:** Intense cherry red with garnet rim.
- **Aroma:** Complex, rich and elegant on the nose with intense aromas of ripe fruit and spices.
- **Palate:** Excellent structure and complexity. Good ageing with well-integrated tannins and a pleasant, long and persistent aftertaste of fruit.
- **Food Pairing:** This wine is ideal with roasted and stewed meat. It also pairs well with baked fish or fish in sauce, as well as cold meats and strong, dry cheeses.

### SERVICE TEMPERATURE

16°C – 18°C

*Leza García*

OWN FAMILY VINEYARDS

**RIOJA**

Denominación de  
Origen Calificada

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



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