



Signature wines

Cuevas de Lecea

D.O.Ca. RIOJA

VINTAGE
2021

VARIETY
Tempranillo 95% Mazuelo 5%

ALCOHOL
14.5%

VINEYARDS
Vineyards over 60 years old
Clay-limestone soil

WINEMAKING

Grapes from the oldest low-yield vineyards. Hand-harvested in the second week of October with grape selection at the winery. Fermentation in stainless steel tanks with temperature control, malolactic fermentation and resting for several months in concrete tanks. Aged in a selection of the best French oak barrels for twenty months. Minimum of twelve months of bottle aging. From the 2021 vintage, chosen for its quality in the winery, we obtained an exclusive production of 2800 bottles.

TASTING NOTES

Wine with intense cherry red and deep ruby color. On the nose aromas of red fruits, vanilla and a spicy background. Smooth and silky tannins, persistent and full-bodied. An elegant, harmonious and complex wine.

HISTORY

Cuevas de Lecea was born as a tribute to the place where our ancestors used to make and age wines underground, selecting the best vineyards for this purpose. This wine is a limited edition that combines that inherited tradition with the knowledge and experience acquired over generations.

