



BODEGAS
LLEIROSO
RIBERA DEL DUERO



RESERVA
Ribera del Duero, Spain



14.5% 750mL
ALC/VOL BOTTLE SIZE

Appellation

D.O. Ribera del Duero

Vinification Harvesting:

Hand-harvested in 15 kg crates the last week of September to first weeks of October.

Fermentation

In tronconical temperature-controlled stainless steel vats 22-24°C for 12 -15 days.

Aging process

15 months in French oak barrels followed by 24 months in bottle.

Tasting notes

Color: A very deep ruby-red with a mahogany rim.

Nose: Complex with an array of notes from balsamic, to spicy and roasted coffee bean. The oak is well integrated in the ripe, red berry fruit aromas.

Palate: Full, silky and round with a long finish. Stylish, ripe tannins. Excellent length of flavor.



100% Tempranillo



Fermentation
at 22-24° C
12-15 days



Aged in
French Oak
15 months



Aged in bottle for
24 months

Serving recommendations
18°C

Food pairings

Red meat and game dishes, well-aged cheeses and chocolate.