



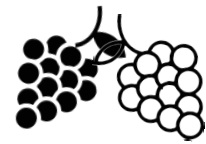
BODEGAS
LLEIROSO
RIBERA DEL DUERO



GRAN RESERVA
SERGIO HERNÁNDEZ
Ribera del Duero, Spain



14.5% **750mL**
ALC/VOL BOTTLE SIZE



Appellation

D.O. Ribera del Duero

100% Tempranillo

Vinification

Hand harvested in the vineyard and grapes go through an intense hand selection in the winery. Only the very best lots make up our 100% Tinto Fino/Tempranillo, it is the pinnacle of our selections.



Fermentation
at 22-24° C
12-15 days

Fermentation

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



Aged in
French Oak
18 months

Aging process

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

Tasting notes

Color: Deep vibrant ruby red.

Nose: Toasted oak, cherry, vanilla, and dark fruit notes.



Aged in bottle for
24 months

Palate: Elegant, balanced rich cherry, dark plum and a hint of blueberry with toasted oak, drenched in vanilla and a hint of minerality.

Serving recommendations
17°C

Food pairings

Beef, lamb, game, well-aged cheese and chocolate.

The label, created by world renowned Mexican painter Sergio Hernandez, is rooted in the world-class wine region.