



## LEDA VIÑAS VIEJAS 2015

Leda Viñas Viejas embodies the principles of Bodegas Leda. This red multi-terroir wine is made with Tempranillo grapes from 70 and 100 year old vines, awarding low yields of between 2,000 and 2,500 Kg/Ha. The vineyards are situated in two of the most emblematic areas of Castilla y León: Ribera del Duero and Toro. Awarded with 94 points by the prestigious magazine Wine Spectator, placing it in second place amongst the 13 best Spanish wines.

The soils enjoyed good water levels in 2015, the summer was hot and had little rain. Production was good with normal yields for the old vines.

**VARIETAL:** 100% Tempranillo.

**WINEMAKING** Fermentation is carried out according to different plots and subzones in the Duero Valley with low yields (2,500kg-3,000kg/ha), employing native yeasts and short maceration processes. Alcoholic and malolactic fermentation take place in 225 l barrels.

### AGEING

Aged for 18 months in new 90% French oak and 10% American oak barrels from different forests and with different types of toasting.

### TASTING NOTE

**COLOUR:** Intense cherry red, high robe and very bright.

**AROMA:** Concentrated and deep. Red and black fruit with spices and toasted notes awarding great complexity.

**PALATE:** Moreish, powerful, fruity and balanced. Opulent but pleasant attack, tannins are marked yet tamed and the finish is tasty and elegant.

Leda Viñas Viejas is a complex wine, after breathing; the varietal character takes prominence over the tertiary notes. A wine made to be enjoyed.

**Region of Origin:** Castilla y León (Duero Valley).

**Type of Wine:** signature wine - multi-terroir

**Alcohol Content:** 15% vol.

**Format:** 750 ml and 1500 ml.

**Ageing Capacity:** 15-20 years

**Serving Temperature:** 16-17 °C

6,800 limited edition 750 ml. bottles and 300 Magnums