



# LEDA



## MÁS DE LEDA 2015

MÁS DE LEDA is a combination of different plots of Tempranillo vines of between 15 and 30 years of age. The grapes grow in two different types of soils on the Duero riverbank: in the Toro area in red clay soil and in the Ribera area in rocky soils with sand and limestone.

2015 was a year of little rain; the summer was marked by very high temperatures causing early ripening. The harvest began in the first fortnight of September and continued throughout the first days of October. The vintage was very healthy due to the dry atmosphere.

**VARIETAL:** 100% Tempranillo.

### AGEING

Bottling took place in July 2017, after a 14-month stay in French (80%) and American (20%) oak casks. Más de Leda 2015 is a powerful yet aromatic wine, very easy to drink.

### TASTING NOTE

**COLOUR:** Intense and bright red.

**AROMA:** The extremely ripe red fruit is intense from the beginning, giving way to a mineral and spicy background.

**PALATE:** Fresh and balanced, with fine and pleasant, well-adjusted, smooth tannins.

A powerful yet harmonious wine with good acidity, proving very appealing...

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

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

**Alcohol Content:** 14,5% vol.

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

**Ageing Capacity:** 6-7 años

**Serving Temperature:** 16-17 °C

Limited edition of 39.200 750 ml bottles and 600 Magnums