



LEDA VIÑAS VIEJAS 2016

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, with different microclimates and maturation dates.

2016 enjoyed moderate temperatures and rainfall, perfect weather for the vineyards, awarding optimum ripening conditions in the different regions where we grow our Tempranillo vines. The grapes were hand-harvested in perfect condition. The quantity of grapes harvested was moderate due to yield control and the vine's perfect state of health.

VARIETAL: 100% Tempranillo.

AGEING

Stay 18 months in 90% French and 10% American new oak barrels.

TASTING NOTE

COLOUR: High-intensity, bright and deep cherry red.

AROMA: Ripe, red fruit aromas accompanied by light toasty and tobacco notes, giving way to spicy and mineral background.

PALATE: Intense, full and moreish with a fresh and balance attack of red and black fruit. The fine and elegant tannis coat the palate, the finish is long and tasty.

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