



MÁS DE LEDA 2016

Más de Leda is fruit of the integration of several different Tempranillo plots, the vines are on average over 60 years old and are grown organically in different soil types. This elegant and easy to drink multiterroir wine seeks to capture the essence of the area of origin, mainly Toro, Cigales, Valtiendas and Tudela de Duero. This wine expresses the versatility of the Tempranillo grape in the different regions around the Duero River, creating an authentic wine with personality.

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

Bottled in April 2018 after a 14 month stay in 80% French and 20% American 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 a spicy and mineral background.

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

Más de Leda 2016 is very expressive, and extremely potent due to the diverse origins of the Tempranillo varietal in Castilla y León.

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: 6-8 años

Serving Temperature: 16-17 °C