



PASSION

DEVOTION

CREATIVITY

## MONTES DE LEZA Edición Limitada 2019. *Wine Area: Rioja Alavesa*

### 100% TEMPRANILLO

From plots of land planted from 1945 located in Samaniego, Laguardia, Leza, Ábalos and Navaridas. Clay-calcareous soil typical of Rioja Alavesa. Atlantic climate. Average altitude: 570 m. Manual harvesting.

### ELABORATION

- Controlled fermentation of the destemmed grape
- Subsequent malolactic fermentation partially in barrel.
- Aged for 15 months in French -70% - and American -30% - Oak barrels.
- Limited production to 88,000 bottles of 75cl.

**ANALYSIS Alcohol:** 14,35% vol **Total acidity:** 5,07 gr/l. **pH:** 3,65 **Residual Sugar:** 2,9 gr/l.

### TASTING NOTES

Medium ruby color.

Intense aroma of red fruits like cherry, raspberry and plum with blackberry and licorice notes perfectly blended with subtle vanilla and cedar.

Excellent acidity that gives us a huge freshness; intense, rounded and mature tannins, bodied and accentuated flavors of red fruit and sweet spices. Smart and persistent finish.