



PASSION

DEVOTION

CREATIVITY

MONTES DE LEZA Edición Limitada Lias 2018

90
VIVIR-VINO

100% VIURA

From the headlands of plots planted between 1949 and 1993, located in Samaniego, Laguardia, Leza and Ábalos. Soil: clay-calcareous typical of Rioja Alavesa. Atlantic climate. Manual harvest the 4th week of September.

WINEMAKING

- Traditional winemaking made by destemming process.
- Alcoholic fermentation at controlled temperature in stainless steel tanks.
- Aging for 9 months with its fine lees in stainless steel tanks.
- Limited production to 20,000 bottles of 75 cl.

ANALYSIS: Alcohol: 12,44% vol Total acidity: 5,00 g/l pH: 3,37. Residual Sugar: 1,3 gr./l.

TASTINGNOTES

Medium intensity lemon color.

Intense aromas of lemon, grapefruit peel, apricot with a soft scent of orange blossom, on suggestive notes of butter and pastry where a subtle touch of sweet quince and honey begins to open.

Excellent acidity that gives it a magnificent freshness, unctuous, full body, long finish and intense citrus flavors, with hints of pastry. Its long finish allows us to prolong your enjoyment.