



Mas de Leda

Vuosikerta; 2014

Alue; **Castilla y Leon (Duero Valley)**

Rypäle; **100 % Tempranillo**

Alkoholi; 14,5 %

Väri; **syvä tummanpunainen**

Tuoksu; **Punaista marjaa ja metsän havuja (tammea)**

Maku; **Maku seuraa tuoksua, punaista marjaa ja metsää sekä havuja, voimakkaat tanniinit lopussa**

Tarjoilulämpötila; 16-17 °C

Ikäntymispotentiaali; 7-9 vuotta

Kypsytytys; 14 kk tammessa

Ruokasuositus; **medium kypsennetty liha**

Vuosi 2014 oli erinomainen vuosi Dueron alueella- tämä näkyy hyvin iäkkäimmissä köynnöksissä.

Ledan tarina on alkanut unelmasta 1998. He halusivat löytää vanhoja viiniköynnöksiä pieneltä alueelta Duero Valleysta. Alue sijaitsee Valladolid -kylän ja Duero joen läheltä.

v 2009 kaksi suurinta espanjalaista viinitalo Bodegas Mauro ja Vinedos de la Casa Masaveu liittyivät Ledaan viedäkseen sitä eteenpäin.

Garcian perhe on vastuussa viininteosta. Eduardo – yksi espanjan lupaavimmista enologeista johtaa heitä. Eduardo seuraa isänsä Mariano Garcian jalanjälkiä , hän oli yli 30 vuotta enologina Vega Sicilialla.

Leda on perehtynyt puhtaasti Tempranillo- lajikkeeseen.

Bodegas Leda makes fine, multi-terroir wines with Tempranillo grapes grown on very old vines. In order to bring this project to life, exclusive plots were carefully selected, one by one, in the winegrowing area of the Duero valley. Production is limited to 80,000 bottles. Leda wines embody tradition and harmony, expressing the character of the Tempranillo grape at its best. The García family, co-owners of Bodegas Leda together with Masaveu Bodegas, takes care of the entire winemaking process. Eduardo García, son of prestigious oenologist Mariano García, is Technical Director of the winery.

MAS DE LEDA 2013

Vintage: 2013

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

Type of wine: signature wine - multi-terroir

Varietal: 100% Tempranillo

Comments: MAS DE LEDA is made from a combination of several Tempranillo plots, aged between 15 and 30 years old, situated in two different soil types on the Banks of the Duero River: red clay soils in the Toro area and stony, sandy, chalky soils in the Ribera area. These vines with great potential were selected by Eduardo García, in order to craft the winery's second wine.

2013 had a remarkably Atlantic character, with mild, in fact cool temperatures during Spring and Summer (very unusual in the area). In order to aid the vines during this atypical year and assure that the fruit achieved an optimum level of ripeness, interventions in the vineyard were crucial, including green pruning and cluster thinning tasks, which were carried out manually by specialized staff. The harvest began in the first week of October when the fruit was perfectly ripe.

This atypical year awarded an atypical wine. Having spent 14 months in 90% French and 10% American oak barrels, bottling took place in April 2015. MAS DE LEDA 2013 is a fine, fresh wine with great aging potential and a truly Atlantic essence.

Tasting note:

Red fruits dominate over a slightly balsamic base, this wine is smooth on the palate and well-structured with firm, well-polished tannins. Good acidity awards freshness, making the wine long and pleasant to drink. This wine perfectly reflects the 2013 vintage. Very drinkable.

Ageing capacity: from 7 to 9 years **Alcohol content:** : 14,5% vol.

Format: 750 ml. and 1.500 ml. **Serving temperature:** 16 - 17° C



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