



Leda Vinas Viejas

Vuosikerta; 2014

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

Rypäle; **100% Tempranillo** – vanhoista köynnöksistä

Alkoholi; 14,5 %

Väri; **syvän punainen**

Tuoksu; **Tasapainoinen, mineraalinen, mausteita**

Maku; **Keski-täyteläinen, marjaisa, elegantti, pyöreä ja pehmeä samalla. Erittäin tasapainoinen, pitkä ja maukas loppumaku.**

Tarjoilulämpötila; 16-17 °C

Ikääntymispotentiaali; 10-15 vuotta

Kypsytytys; 22 kk tammessa

Ruokasuositus; **Uunissa haudutettu pata, lihat kuten lammas. Sopii toki muillekin liharuville**

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. Exclusive plots in the winegrowing area of the Duero valley were carefully selected, one by one, in order to bring this project to life. Production is limited to 80,000 bottles. Leda wines are traditional, expressive and harmonious, a clear reflection of the richness and heterogeneity of their origins. The García family, co-owners of Leda together with Masaveu Bodegas, manages the whole winemaking process. Eduardo García, son of prestigious oenologist Mariano García, is Technical Director of the winery.

LEDA VIÑAS VIEJAS 2014

Limited edition of 12.800 750 ml bottles and 300 Magnums

Vintage: 2014

A warm spring prompted early budding and the summer brought very high temperatures, causing notable stress in the vines and resulting in excellent fruit. The grapes achieved optimum levels of maturity and perfect acidity.

The 2014 vintage was rated "Very good" in the Duero area, and this is clearly reflected in this exceptional Viñas Viejas.

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

Type of wine: multi-terroir (a blend of fruit from several different plots).

Varietal: 100% Tempranillo from old vineyards.

Comments:

This wine was crafted with Tempranillo grapes from different plots of between 50 and 100 years old, with a yield per hectare of 3,000 kg. The harvest was carried out manually and fermentation lasted 25 days. The wine underwent malolactic fermentation in casks and was further matured in French oak casks for 22 months.

Tasting note:

Colour: Very bright with lively red hues.

Aroma: The nose reveals mineral aromas, with balsamic, liquorice and spicy notes. After breathing, these aromas fade and give way to fine, fresh fruit.

Palate: Full, oily, concentrated, with well-rounded tannins. The mid-palate is balanced, with a long, tasty finish.

Viñas Viejas 2014 is a hedonistic, earthy wine. The perfect acidity awards freshness and character.

Ageing capacity: from 10 to 15 years.

Alc. content: 14,5% vol. Format: 750 and 1.500 ml. Serving temp: 16 - 17° C

