



LEDA VIÑAS VIEJAS

Leda Viñas Viejas embodies the principles of the Leda Winery. This multi-terroir wine is made with grapes from 70–100 year-old organic vineyards, situated all around the Duero valley, with different microclimates and ripening times. This certified organic wine.

Limited edition: < 12.000 bottles.

VARIETALS 100% tempranillo.

AGEING

Aged for 23 months in new French (85%), American (10%) and Spanish (5%) barrels.

TASTING NOTES

COLOUR: Very bright, intense red cherry colour.

AROMA. Aromas of black and red fruit, sweet and balsamic spices with toasty and cocoa nuances that offer great complexity.

PALATE: The flavour is balanced and tastes of ripe fruit. The attack is pleasant, with very good structure and concentration, featuring mature tannins and a tasty and elegant finish. Very persistent with a long and generous aftertaste.

Leda Viñas Viejas is a complex wine, after breathing the varietal character dominates the tertiary notes. This wine was made to be enjoyed.

Origin: Wine from the Land of Castilla y Leon.

Type of wine: Red wine aged for 23 months in oak barrel.

Alcohol content: 15%.

Format: 75 and 150 cl.

Aging potential: 12 years.

Serving temperature: 15-17 °C.

Organic Wine

Suitable for vegetarians and vegans.