



LED A

MÁS DE LED A

Más de Leda is fruit of the combination of several tempranillo plots, from vineyards of between 40 and 60 years of age, grown in soils with different textures. Más de Leda is an organic, multiterroir, elegant and easy-to-drink wine, seeking to reflect the essence of the area where it comes from; mainly Toro, Cigales and Tudela de Duero. When making this authentic wine with a large personality, the aim is to express the versatility of the tempranillo varietal grown in several areas near the Duero River.

Limited edition: < 36.000 bottles.

VARIETAL 100% tempranillo.

AGING

Aged for 15 months in 80% French and 20% American oak barrels.

TASTING NOTES:

COLOUR: Bright and intense cherry red colour.

NOSE: Aroma of ripe red fruit with light notes of balsamic tobacco awarding complexity.

PALATE: Full and moreish, with a red fruit flavour and a long, silky finish.

Más de Leda is a very expressive and powerful wine through the diverse origins of the tempranillo varietal in Castilla y León.

Origin: Wine from the land of Castilla y León.

Type of wine: Red wine aged in barrel.

Alcohol content: 15% vol. Approx.

Format: 75 and 150 cl.

Aging potential: 3 years.

Serving temperature: 16-17 °C.

Allergens: Contains sulphites.

Organic Wine

Suitable for vegetarians and vegans.

