



GUARDA DE LEDA SELECCIÓN

Guarda de Leda is the Premium wine from Bodegas Leda. It comes from the oldest plots that this winery takes care of in Ribera del Duero, Toro and Cigales, of almost 100 years of age and with very low yields.

Limited edition: < 6.000 bottles

VARIETAL 100% tempranillo.

AGING

This wine is aged for 32 months in French and American oak barrels.

TASTING NOTES

COLOUR: Intense and deep cherry red. High intensity.

AROMA: Intense and complex with notes of mature black fruit, mineral tones and spices from the long aging period in barrels.

PALATE: Firm and elegant, direct and with excellent diversity. This wine is mature and balanced, with sweet tannins reflecting good phenolic ripening. The alcohol and freshness fuse to offer a permanent flavour of fruit and typical aromas due to aging.

Guarda de Leda is a **signature wine**, only made in certain years, only those considered excellent vintages.

Origin: Wine from the Land of Castilla y León.

Type of wine: Red with 32 months in barrel.

Alcohol content: 15.5 % vol approx.

Format: 75 and 150 cl. 3 and 5 l.

Aging potential: 20 years.

Serving Temperature: 16-17 °C.

Allergens: Contains sulphites.