



MÁS DE LEDA 2019



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.

The 2019 vintage was marked by the fairly dry climate, despite which, the vineyard didn't suffer any hydric stress and, combined with the heavy rainfall inherited from 2018, resulted in a very good vintage. All of this was reflected in a healthy harvest with even ripening.

This vintage has produced 34,392 bottles in the 0.75 litre format and 1,000 bottles in magnum format.

VARIETAL 100% tempranillo.

AGING

Bottled in June 2022 after spending 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 2019 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 with 15-months stay in barrel.

Alcohol content: 15% vol.

Format: 75 and 150 cl.

Aging potential: 7 years.

Serving temperature: 16-17 °C.

Organic Wine

Suitable for vegetarians and vegans.