

Legaris Reserva

LEGARIS
RIBERA DEL DUERO



Origin

Country	Spain
Wine Region	Ribera del Duero
Winery	Legaris

Technical Data

Grape Varieties	Tempranillo (Tinta del pais)
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Harvest of very ripe grapes. Once at the winery, they are selected on sorting tables, gently destemmed and were poured almost whole into small 5,200 L stainless steel conical tanks where they underwent pre-fermentation maceration for a few days at a low temperature prior to alcoholic fermentation which was carried out with local yeasts at 28-30°C. The wine then underwent malolactic fermentation in barrels of French oak.

Ageing

20 months in barrels, half new and half one-year old, of French oak by different cooperages.

Description

In Brief

An exceptional Reserva from Ribera del Duero by Legaris. To better savour this wine's organoleptic properties, decant it 60 minutes prior to drinking it. This wine has good cellaring potential for 8-10 years.

Tasting notes

Very deep cherry red colour with garnet hues. Aromas of very ripe black fruit on the nose intermingled with fine balsamic and spiced nuances. A wine with a very broad mouthfeel, powerful, well balanced and with a long lingering finish.

Food Pairing

Roasted or grilled red meats, casseroles and cured cheeses.

Notes

