



Lealtanza Gran Reserva *2005*

In stainless steel tanks, at a controlled temperature of 28°C. Alcoholic fermentation lasts approximately 15 days of maceration. Malolactic fermentation takes place in French oak vats.

Grape variety: Straight Tempranillo

Alcohol content: 13.5% vol

Ageing: Long ageing wine. 24 months in French oak casks

TASTING NOTES

Colour: Clean ruby red colour with light brick glints. Medium intensity of colour.

Nose: Complex nose noticing specially spicy aromas, followed by cocoa and dairy products aromas. Pleasant and fresh, we also appreciate toasty aromas of good quality French oak,

On palate: A rounded wine with good levels of acidity, really impressive sweet and fresh entrance on palate, wide entrance and sweet tannins. It is a velvety wine with a long after taste.

FOOD PAIRING

This wine can be paired with very elaborated meals, very complex stews or powerful meals and cheese; because the wine is spicy and powerful itself.

Serving temperature 16 C°

95 points Robert Parker, The Wine Advocate
93 International Wine Review
92 Internationasl Wine Cellar S.T.