



# LEIROS 2005

*Leiros in Galician-Bercian language means small parcels. The grapes for this wine come from north faced vineyards with granitic sandy soils at 650-750 metres altitude. With 16 months of barrel ageing and no fining or filtration this is wine to keep and to enjoy matured.*

## VARIETIES

Mencía 100%

## APPELLATION

DO Bierzo

## VINEYARDS

100+ years old  
Northern orientation

## SOIL

Weathered granite sands and clay

## ALTITUDE

650-750 metres

## WINEMAKING

Hand-picked grapes undergo a cold prefermentation maceration. The alcoholic fermentation takes place in stainless steel tanks and the malolactic fermentation in French oak barrels. No fining or filtration.

## AGEING

16 months in new and second year  
French oak barrels

## ALCOHOL

14% ABV

## PRODUCTION

4.000 bottles

## CHARACTER

On the nose this wine shows intense aromas of kirsch, violet and graphite. The palate is characterized by flavours of dried cherry and cranberry, and a touch of tobacco. Well balanced by rounded tannins and pleasant acidity, A long elegant length.

