



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 pre-fermentation 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.

