



COLECCIÓN FAMILIA LLEIROSO JOAN MIRÓ

D.O. RIBERA DEL DUERO



Tasting notes

Colour: A brilliant, deep, black cherry hue with garnet tones.

Nose: Hints of toast with mineral, creamy notes and soft, ripe fruit aromas coming through.

Palate: Flavoursome, fine, round and lingering.

Serving recommendations

Serve at 17°C

Food pairings: Red meat and game dishes, Very mature cheeses. Chocolate.

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Technical data

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: 100% Tempranillo

Vintage: 2015

VINEYARD

Surface area of own vines: 25 hectares (62 acres)

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 80 years

Average altitude: 780 m

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 2,100 vines/ha

Yield: 3,000 to 5,000 kg/ha

Growing system: Double Cordon Royat and bush vines

VINIFICATION

Harvesting: Meticulous hand-harvesting

Harvesting dates: First week of October

Fermentation: In tronconical temperature-controlled stainless steel vats

Temperature of fermentation: 22-24°C

Duration of fermentation: 12 -15 days

Ageing time in barrel: 18 months.

Type of barrels: French oak

Ageing time in bottle: 24 months.

Analysis data

Alcoholic degree:

Logistics data

Bottle: Bordeaux 75cl

Closure: Natural cork

Case: 6 bottles

Case measurements: 24 x 31 x 16 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120 /

Number of cases per layer: 12

Number of layers: 9

Number of cases per pallet: 108

EAN code bottle: 84 37007 44518 3

EAN code case: 1 84 3700744518 0

