

LEO&NINÉ

CONTEMPORARY WINERY

compartir reserva

Red wine 2021

Tasting sheet

Harvest: 2021

D.O.P. Somontano, Huesca, España

Grape variety: 100% Merlot

Wine aging: 16 months ageing in Bordeaux-type French- oak barrels

% Alcohol content: 15

Presentation:

0,75 L

the vineyard

Situated in the foothill of the Pyrenees mountains and irrigated by the melting mountain waters, the vineyards settle on brown limestone soils with sandy loam texture at 450 mts altitude above sea level. The Merlot grapes are grown in the area of Estadilla (Aragon, Northeast Spain).

the winemaking

Alcohol fermentation and subsequent maceration of the grapes for 2 weeks in steel tanks at high temperatures (30°C). Malolactic fermentation and aging in new Bordeaux-type French-oak barrels for 16 months.

the tasting notes

Elegant combination of fruity, toasted and spice aromas. Succulent wine where forest fruits and fruits in liquor merge in perfect harmony with pepper, cloves and vanilla, typical of its stay in barrels. Fine, friendly and unctuous, with a long finish of noble toasted woods. High layer of cherry red color with orange nuances.



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ESTADILLA, HUESCA, ESPAÑA

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consorzio regulador de la denominación de origen
SOMONTANO

BY LEO & NINÉ WINES