

# Leon Dormido Reserva

All the grapes of our Leon Dormido Reserva come from our vines in the slopes of the Yerga Range of Mountains in the Rioja Baja region, the “Mediterranean Rioja”. The vines are planted at an altitude of 600-700 metres in three different plots:

- La Montesa, right at the limit of the vine-cultivating altitude (above our vineyard there is a forest of pine trees), where we collect Tempranillo grapes. Clay and limestone poor soils.
- Rihuelo, with deep, stony, clay soils, where the Garnacha vines grow.
- La Pasada, the wildest of our vines, with old vines of Tempranillo and Graciano planted beside an oak tree forest.

The harvest is made by hand, due to the old age of our plants (which are planted on bush, and not on wire). We avoid the warmest hours of the day to bring cool fruit to the winery, and all the grapes are collected and transported in small crates so they arrive in perfect conditions to the stainless-steel fermenting tanks. The must ferments at a controlled temperature of 28-30° C to extract all the colour and aromas during over two weeks.

It takes time to reach elegance, and that is why our Reserva wine rests for 24 months in American and French oak barrels, and for another two years in bottle before its release.



Beautiful 'classic Rioja' colour, with dark and blue hints.

The fruit here is already mature (dry apricots, figs), with an important role from the ageing time (tobacco, cacao, tea) and the balsamic liquorice, fennel, eucalyptus.

The mouth is, over all, armonic, with good ripe fruit, soft tannins and elegant spices. Nothing hassles. Long, fine finish.