



## LEGARIS RESERVA

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This Legaris wine produced only with exceptional vintages spends 18 months maturing in oak barrels in accordance with its Reserva designation. It is a deep cherry-red color with mature ruby overtones. Concentrated aromas of soft black fruits and licorice meld with secondary aromas of toasted spices from barrel aging. On the palate, it is rich, serious, generous and full-bodied, with long length, aromatic persistence and an elegant finish.





LEGARIS RESERVA



**DESIGNATION**

D.O. Ribera del Duero

**COMPOSITION**

100% Tinta Fina

**WINEMAKING**

In order to achieve optimum balance between flavor and structure, the wine undergoes controlled fermentation at temperatures between 65 and 85 degrees Fahrenheit for two weeks, followed by maceration and malolactic fermentation before being racked to barrel.

**BARREL AGING**

After racking, the wine is placed in barrels (80% American and 20% French) made by a number of renowned coopers: Victoria, Isidoro Martín, Radoux, and Demptos. During 18 months aging the wine is racked twice before final blending and bottling.

