



LEALTANZA RESERVA

You will be pleasantly surprised by the wine that defines the style and ethos of our winery. Its aromatic power, good balance and easy tannins define it as a classic, yet new-generation Rioja.

VARIETAL

100% Tempranillo

AGEING

18 months in French oak barrels plus 3 months in French oak (Allier) cask of 22 HL.

TASTING NOTES

Lively garnet with ruby highlights. Complex and well-balanced bouquet. Well-layered nose of red raspberry and liquorice accompanied by smoky and spicy notes. It is supple and rich on the palate with a meaty texture and lively fruit. A medium-bodied red wine with soft drying tannins and just enough acidity to make this wine very food friendly.

FOOD PAIRING

This wine will pair nicely with game animals, legume, stews and grilled red meats. Our chef's suggestion: traditional lamb stew.

AWARDS

- ★ 92 James Suckling
- ★ 90 Andreas Larsson

BEST SERVED AT: 14° C

ALC: 14%