

TECHNICAL SHEET: LEYENDA DE NOC 2018

TASTING NOTES: PAIRING:

- Color: deep cherry red color.
 - Smell: intense and complex nose with perfect fusion between the aromas of fruit and French oak.
 - Taste: structured, balanced, elegant toasted and long finish.
- Ideal to combine with all kinds of red meat, rice and stews
- Service temperature 15-17°C.

VINEYARD: WINEMAKING:

- Located in Los Yebenes, Toledo.
 - Surface of 8,4 ha of Tempranillo, 4,8 ha of Syrah and 1,8 ha of Petit Verdot.
 - Gravel and clay soil.
 - Altitude of 850 m.
 - Slope 25%
- Manual harvest selecting the best bunches in the field.
- Manual selection and destemming of the grapes, followed by its incubation in small tanks. Maceration with manual punching until the end of alcoholic fermentation. Its pressing is manual using a low capacity vertical press.
- After pressing, the wine is racked into new French oak barrels where it will undergo malolactic fermentation. After this, the wine will be transferred again to new French oak barrels where it will rest until bottling.



VARIETY:	AGING:	APPELLATION:	COUNTRY OF ORIGIN:
Tempranillo /Syrah / Petit Verdot	24 months in French oak barrels	I.G.P. Vino de la Tierra de Castilla	Spain
HARVEST DATE:	VINEYARD YIELD:	ALCOHOLIC GRADE:	TOTAL ACIDITY:
Different days/09-10/2018	7.000 kg/ha	14,5%	5,2 g/l tartaric
BOTTLING DATE:	PRODUCTION:	PACKAGING:	RESIDUAL SUGARS:
08/06/2021	1.500 bottles 200 Magnum	6 bottles per case 1 Magnum bottle per case	<1,5 g/l