



UNITED CELLARS

SPAIN



*Marqués de Legarda*  
RIOJA

## *Marqués de Legarda Reserva 2011*

### Vineyards

Loyal to our philosophy of traditional elaboration, we carry out a careful selection of grapes from the vineyard and, when the moment is right, they are harvested by hand.

### Production

The elaboration of aged wines, or the process of alcoholic fermentation, takes place in stainless steel deposits with temperature control and a capacity of 12,200 kilograms of grapes. The grapes from each one of the distinctive vineyards are incubated in a different deposit.

The vinification process consists of three phases: the maceration phase, preferably at a low temperature, the fermentation and the post-fermentation maceration. Said process can last between 12 to 18 months. Malolactic fermentation, necessary for aged wines, takes place in cement deposits lined with epoxy resin.

Once the wine naturally stabilizes, it is moved to the barrels, for 29 months aging in 70% New American Oak, 30% French Oak. Wine is aged in bottles for the appropriate length of time for its correct evolution before being sent to market.

### Tasting Notes

Ruby red, medium high intensity. On the nose the wine displays spiced red berry fruits and toasty mineral notes. The palate is bright, balanced, displays well integrated tannins, the fruit follows through the finish. Ample and generous.

### Accolades

90 – 2008 Marqués de Legarda Reserva – Wine and Spirits

**Appellation**  
DOCa Rioja

**Location**  
Villa de Abalos

**Winery Size**  
40 HA

**Winemaker**  
Amaya Urbina Yeregui

**Varieties**  
100% Tempranillo

**Aging**  
29 months in French (30%)  
and American (70%) oak barrels

**Age of Vines**  
60 Years

**Elevation**  
590 m

**Soil**  
Clay and Chalk

**Max Yield**  
4000 Kg/Ha

**Alcohol Content**  
13 %

**Production**  
16.000 Bottles

**Farming**  
Sustainable