



United Cellars



# MARQUES DE LEGARDA

## Crianza 2017

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An Impressive Crianza!

### VINEYARDS

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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.

### WINEMAKING

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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 15 months aging in French (30%) and American (70%) oak barrels. Wine is aged in bottles for the appropriate length of time for its correct evolution before being sent to market.

### TASTING NOTE

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Deep Ruby red, medium high intensity. On the nose we find bright and pure red berry fruit sustained by rich aromatics and fragrance. On the palate it is lively and generous and well balanced. Fruit and spices linger into the finish. Impressive Crianza.

### PRESS & ACCOLADES

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Silver medal - vintage 2014 - *Mezquita Awards*

91 points - vintage 2008 - *Wine Advocate*

#### PRODUCER

*Bodegas de la Real Divisa*

#### ORIGIN

*Villa de Abalos  
La Rioja, Spain*

#### APPELLATION

*Rioja*

#### WINERY SIZE

*40 Ha*

#### WINEMAKER

*Amaya Urbina Yeregui*

#### VARIETIES

*100% Tempranillo*

#### AGING

*15 Months in French Oak (30%), and  
American Oak (70%) oak barrels*

#### AGE OF VINES

*60 Years*

#### ELEVATION

*590 m*

#### SOIL

*Clay and Chalk*

#### ALCOHOL CONTENT

*13.0 %*

#### MAX YIELD

*4,000 Kg/Ha*

#### FARMING

*Sustainable practices*