



United Cellars



MARQUES DE LEGARDA

Gran Reserva 2004

Nobly Expressed

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.

WINEMAKING

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 37 months aging in 100% New American Oak. Wine is aged in bottles for the appropriate length of time for its correct evolution before being sent to market.

TASTING NOTE

Ruby garnet, medium intensity. The nose is attractive with red berry fruits, toasted spicy notes and slightly smoky aromatic expression. On the palate, fruit and spices follow through, velvety tannins, rich, integrated acidity, delivering great balance and long finish.

PRESS & ACCOLADES

93 points - vintage 2005 - *James Suckling*

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

*37 Months in New American Oak barrels
36 Months in bottle before release*

AGE OF VINES

60 Years

ELEVATION

590 m

SOIL

Clay and Chalk

ALCOHOL CONTENT

14.0 %

MAX YIELD

4,000 Kg/Ha

FARMING

Sustainable practices