

2014 LEÓN DORMIDO RESERVA

RIOJA, SPAIN



THE WINE:

A blend of 90% Tempranillo and 10% Grenache from two old vine properties in the Rioja Alta region of Rioja. Careful hand harvesting is done during the early dawn hours to protect the fruit from heat damage. After double sorting to remove all under-ripe or overripe fruit, the grapes went through 20 days of maceration to extract color and tannin. Aged for 28 months in 75% French and 25% American oak and then bottle aged for 32 months prior to being released in the fifth year. Winemaker Miguel Merino Navajas made only 200 cases of this vintage.

THE ESTATE:

Leon Dormido wines are all hand-crafted by Miguel Merino Navajas. Named for the famous mountain in Rioja (Sleeping Lion) these small production wines are all fruit focused; a departure from the heavily oaked wines of Rioja's past. Miguel's deep knowledge and passion for the native Tempranillo and Garnacha grapes are on full display. Miguel learned winemaking from his father, Miguel Merino Sr., who is a legend in the Rioja region.

TASTING NOTES:

Color: dark crimson

Aromas: sweet blueberries, dark chocolate and classic Rioja meaty spices

Flavor & Texture: rich, ripe black fruits with subtle dusty vanilla pave the way for a full-bodied mouthfeel showing balanced tannins and bright acids

Food Pairing: grilled lamb burgers with caramelized onions and melted manchego cheese

-DRINK NOW THROUGH 2029-