



# LLEIROSO SERGIO HERNÁNDEZ RESERVA

D.O. RIBERA DEL DUERO

---

## Tasting notes

**Colour:** A brilliant, deep, black cherry hue with garnet tones.

**Nose:** Hints of toast with mineral, creamy notes and soft, ripe fruit aromas coming through.

**Palate:** Flavoursome, fine, round and lingering.

---

## Serving recommendations

Serve at 17°C

Food pairings: Red meat and game dishes, Very mature cheeses. Chocolate.



# LLEIROSO SERGIO HERNÁNDEZ RESERVA

D.O. RIBERA DEL DUERO

## Technical data

**Appellation:** D.O. RIBERA DEL DUERO

**Grape varieties:** 100% Tempranillo

**Vintage:** 2014

## VINEYARD

**Surface area of own vines:** 25 hectares (62 acres)

**Location:** Valbuena del Duero (Valladolid)

**Soil type:** Clay and limestone

**Average age of vines:** 80 years

**Average altitude:** 780 m

**Climate:** Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

**Density of plantation:** 2,100 vines/ha

**Yield:** 3,000 to 5,000 kg/ha

**Growing system:** Double Cordon Royat and bush vines

## VINIFICATION

**Harvesting:** Meticulous hand-harvesting

**Harvesting dates:** First week of October

**Fermentation:** In tronconical temperature-controlled stainless steel vats

**Temperature of fermentation:** 22-24°C

**Duration of fermentation:** 12 -15 days

**Ageing time in barrel:** 18 months

**Type of barrels:** French oak

**Ageing time in bottle:** 48 months

## Analysis data

**Alcoholic degree:** 14.5

**Total acidity:** 4.68 g/l

**Residual sugar:** 0.58 g/l

## Logistics data

**Bottle:** Bordeaux 75cl

**Closure:** Natural cork

**Case:** 6 bottles

**Case measurements:** 24 x 31 x 16 cm

**Case weight:** 8 kg

**Palletisation:** Euro pallet 80 x 120 / 648 bottles

**Number of cases per layer:** 12

**Number of layers:** 9

**Number of cases per pallet:** 108

**EAN code bottle:** 8437007445206

**EAN code case:** 18437007445203

