



# LEZCANO-LACALLE

## 2015

DENOMINACIÓN DE ORIGEN CIGALES

·VIÑEDOS DE VALDEÁTIMA·



### PRODUCTION NOTES

WINE TYPE: Reserva Red Wine.  
VARIETIES: 80% Tempranillo, 20% Merlot.  
VINEYARD: 830 m altitude. Soils of gravel and extreme climate.  
HARVEST: Third week of September. Climate year with very little rain.  
MACERATION: 21 days in vats. Daily wine comebacks.  
AGEING: 27 months in oak barrels from Missouri. 14 months in bottle.  
Average age of the barrels: 2 years.

BOTTLING DATE: July 2018.

### TASTING NOTES

Covered. Very intense color. In the nose, spices and black fruit. In the mouth well armed. Dense. Long and blunt finish. A wine with a long life.

(\*) Tasting date: September 2019

### TECHNICAL NOTES

ALCOHOL: 15.4 % vol.  
TOTAL ACIDITY: 4.97 gr/l. (TH)  
REDUCING SUGAR: 0,69 gr/l.

VINTAGE RATING: EXCELLENT (Official Rating of Appellation of Origin)

BOTTLES: 6,287 Bourdeaux bottles and 277 MAGNUM bottles

RELEASE: October 2019

LABEL: Lezcano and Lacalle, are the surnames of the family that in 1991 founded this winery. Unmissable commitment of the family with its winery, and the world of wine in general. The pioneer: LEZCANO-LACALLE was the First Reserva Red Wine qualified by DOP Cigales.

(\*) Code EAN (Bottle 750 ML): 8428893003335 / Code EAN (Bottle 1500 ML): 8428893006664

- Optimum serving temperature 18°C. Appropriate for roasts, braised meats and hunt fur and feather.
- Favorable evolution in the bottle: 8 years from vintage.
- Given wine natural evolution, sediments may appear. These do not affect wine quality.

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GRAND GOLD MEDAL CONCOURS MONDIAL BRUXELLES 2017