



Bodegas Leza García

www.bodegasleza.com

LG de Leza García

Made with carefully selected 100% Tempranillo grapes from our oldest and best family owned vineyards. Its maceration and fermentation is done at an average (82.4°F) temperature for a period of 12 days. Once the malolactic fermentation is finished, it completes its ageing process in new French and American oak barrels for 10 months. After that, it is bottled, where it remains until it is released.

LG wine bottles may contain some sediment. The quality and integrity of this wine is not affected by this. It may be decanted.

With this wine, the Leza García family wants to show its origins, their history and fondness for their land.