

# 2008 LEON DORMIDO RESERVA

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RIOJA, SPAIN



## THE WINE:

A blend of 94% Tempranillo, 3% Graciano, 2% Mazuelo and 1% Grenache. From select vineyards in the Rioja Baja subregion. Aged for 24 months in French and American oak and then 24 more months in the bottle prior to release. Grapes harvested by hand during early morning hours to avoid heat damage to the fruit.

## 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.

## TASTING NOTES:

**Color:** Dark crimson with purple.

**Aromas:** Mouthwatering black cherry and vanilla with toasted, candied notes.

**Flavors:** Ripe and vibrant with dark berries infused with hints of spice.

**Food Pairing:** Grilled lamb burgers with caramelized onions and melted manchego cheese.

~ Drink now through 2018 ~