

# 2011 LEON DORMIDO RESERVA

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## RIOJA, SPAIN



### THE WINE:

A blend of 90% Tempranillo and 10% Graciano from an old vine property 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 60 months prior to being released in the seventh year. Wine-maker 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 grape are on full display. Miguel learned winemaking from his father, Miguel Merino Sr., who is a legend in the Rioja region and owner of Bodegas Miguel Merino.

### TASTING NOTES:

**Color:** bright ruby with reflections of garnet

**Aromas:** red fruits and deep forest spices along with hints of balsamic and vanilla

**Flavor & Texture:** sweet cherry and red berries lead to an elegant and refined palate showing great maturity at 8 years old, yet with an unmistakable freshness and verve

**Food Pairing:** grilled tri-tip steak marinated in garlic, red wine and fresh herbs

-DRINK NOW THROUGH 2025-