

2016 LEÓN DORMIDO CRIANZA

RIOJA, SPAIN



THE WINE:

90% Tempranillo from the Rioja Alta village of San Vicente and 10% Graciano from the Rioja Baja town of Tudelilla. The grapes are harvested by hand and fermented using native, or natural yeast. After approximately 22 days of fermentation the wine is put into French and American oak barrels to age for 14 months prior to being bottled. There were less than 800 cases made in 2016.

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. Miguel learned winemaking from his father, Miguel Merino Sr., who is a legend in the Rioja region.

TASTING NOTES:

Color: dark crimson red with purple hues

Aromas: blackberry and blueberry with subtle vanilla notes; hints of red fruits from the Graciano along with pepper spice

Flavor & Texture: a combination of black and red fruits with delicate spices, cacao and toasted oak; the tannins are round and ripe and the finish is pleasant and fruity

Food Pairing: serve with classic bbq dishes such as chicken thighs and breasts in a sweet, tangy sauce

-DRINK NOW THROUGH 2025-