





### Legaris Roble 2020

Legaris is a prestigious winery in Spain's Ribera del Duero, renowned for producing expressive and well-structured wines. Founded in 1999, it combines modern techniques with respect for terroir, highlighting the unique characteristics of Tinto Fino. Its 93 hectares of vineyards benefit from the region's extreme climate and diverse soils. The 2020 Legaris Roble highlights the distinctive qualities of Tempranillo, offering a vibrant and approachable red wine.





## **General Information**

Producer: Legaris

• Appellation: DO Ribera del Duero, Spain

Varietal Composition: 100% Tempranillo

• Vintage: 2020

• Alcohol Content: 14%

Volume: 750ml



# Vineyard and Terroir

- Location: Vineyards located across Ribera del Duero, including Valbuena de Duero and Olmedillo de Roa.
- **Soil Type**: Clay and limestone with a continental climate.
- **Viticulture Practices**: Sustainable farming with a focus on phenolic ripeness at harvest.



#### Winemaking

- Harvest: Hand-harvested with careful selection in September and October.
- **Vinification**: After a cold maceration, fermentation occurred at 25°C, followed by 3 months aging in American oak barrels.







# Tasting Notes

- Appearance: Intense purplish-red color.
- Aroma: Fruity aromas of ripe black fruit complemented by subtle toasted oak from barrel aging.
- Palate: Fresh, round, with a smooth texture and well-integrated tannins.
- Finish: Balanced, with lingering fruit notes.
- Aging Potential: Best enjoyed within 2-3 years.



# **Food Pairing**

 Recommended Pairings: Ideal with white meats, pasta, and fresh cheeses.



### **Sustainable Practices and Certifications**

 Sustainable Winemaking: Legaris employs eco-friendly practices to reduce environmental impact.



### **Awards and Recognition**

 Legaris Roble 2020 has been recognized for its vibrant fruitiness and accessibility, consistently praised for its quality within the Ribera del Duero appellation.

### **Producer's Notes**

Legaris Roble 2020 is a wine that offers the maximum aromatic intensity, designed to showcase the full potential of Tinto Fino while being approachable and enjoyable for a variety of occasions.