

LLEIROSO



VIÑALESA
WINE GROUP



LLEIROSO

Valbuena de Duero

Winery

Bodegas Lleiroso

Founding year

2001

Grape variety

Tempranillo

Origin

D.O. Ribera del Duero

Winemaker

Victor Fernandez

Vineyards

Owned vineyards

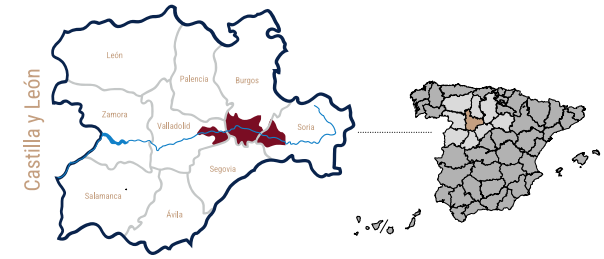


The wines presented

Bodegas Lleiroso



**RI
BE
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D E L
DUERO



History

Founded in 2001, the winery is located in Valbuena de Duero, Valladolid province, in the heart of the "Golden Mile" of Ribera del Duero, next to the river that nourishes the vineyards and the Monastery of Santa María de Valbuena.

Since its inception, Bodegas Lleiroso has focused on export, beginning with the sale of its first wines in Europe, the USA, and Mexico. These key markets remain central to the winery today. The winery has always been dedicated to producing high-quality wines, paying attention to every detail of the winemaking process. As a family-owned business, it ensures a strong commitment to quality and long-term stability. Special care is given to the vineyards, as great wines are made first in the vineyard and then in the cellar.

Terroir*

The main characteristic of Ribera del Duero is its extreme continental climate: dry summers, cold and long winters, low precipitation (<400 mm/year), and large temperature fluctuations (ranging from -20° to 42°C). The soil consists of clayey or silty sands, with alternating limestone layers. As a result, the grapes are of high quality, small in size, with thick skins and perfect ripening: slow and late.

Vineyards

For wine production, the Tempranillo grape variety is used. The grapes come from both the estate's own vineyards, located around the winery at an altitude of 780 meters, and from carefully selected grape growers, with whom close cooperation is maintained throughout the year.

The age of the vines ranges from 25 to 80 years. Their deep roots ensure resilience to the harsh climatic conditions of the region, resulting in low yields but grapes of exceptional quality. The soils are alluvial in origin, consisting of limestone and clay with gray-brown veins.

Special attention is given to the careful handling of the grapes. Harvesting is done manually in small 15 kg crates, preserving each berry in perfect condition. The bunches undergo strict selection at a sorting table before being delicately destemmed and crushed directly over the fermentation tanks, without the use of mechanical equipment.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.