

LUZ MILLAR



VIÑALESA
WINE GROUP



LLEIROSO

Valbuena de Duero

Grape variety

100% Tempranillo

Aging

Roble

Vintage year

2023

Origin

D.O. Ribera del Duero

Alcohol content

14°

Wine Type

Red Dry

Winemaker

Viktor Fernández

Vineyards

Owned vineyards

- Best Buy Wine Enthusiast 2024
- Gold Medal Mundus Vini Summer Tasting 2022
- 91 points – Best Buy Wine & Spirits

6 months

Aging in barrel

4,03 g/L

Acidity level

4,03

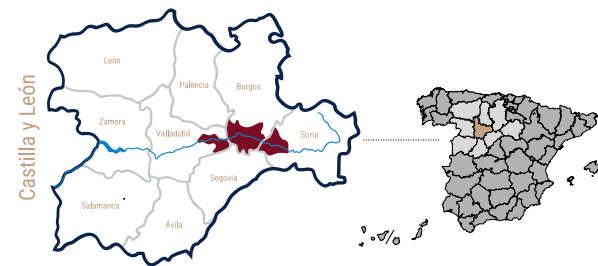
pH level

1,50 g/L

Residual sugar



RIBERA
DEL
DUERO



Vineyards and Terroir*

The estate vineyards are located on 30 hectares in the Duero River Valley in Valbuena, at an altitude of 780 meters above sea level. The average age of the vines is 25–35 years. The main characteristic of Ribera del Duero is its extreme continental climate: dry summers, long and cold winters, low rainfall (<400 mm/year), and significant temperature fluctuations (from -20°C to 42°C). The soil consists of silty or clayey sands with alternating limestone layers. As a result, the grapes are of high quality, small in size, with thick skins, and have ideal ripening conditions: slow and late.

Vinification

The grapes are harvested by hand, followed by sorting, and then they are sent to the press. The grape harvest takes place at the end of September to early October. Fermentation occurs at a stable temperature of 22-24°C for 12-15 days to preserve all the aromatic qualities of the grapes. Afterward, the wine is aged in oak barrels for 6 months.

Notes from Our Winemaker

The wine has a cherry-red color with purple hues. It has a very intense aroma of red fruits with notes of cinnamon, coconut, and vanilla. On the palate, the wine is fresh, full-bodied, and balanced, with a long and pleasant finish. This wine is recommended with meat appetizers, hard cheeses such as Parmesan, vegetable stews with white fish, as well as rice and pasta dishes. Serve at around 16°C.

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

LLEIROSO CRIANZA



VIÑALESA
WINE GROUP



LLEIROSO
Valbuena de Duero

Grape variety
100% Tempranillo

Aging
Crianza

Vintage year
2023

Origin
D.O. Ribera del Duero

Alcohol content
14,5°

Wine Type
Red Dry

Winemaker
Viktor Fernández

Vineyards
Owned vineyards

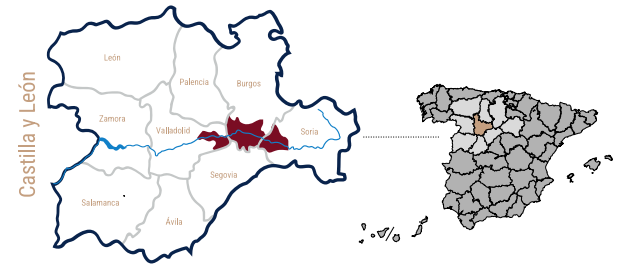
- 90 points James Suckling 2024
- Gran Gold Medal Concurso Mundial de Bruxelles 2023
- 91 points James Suckling 2022

12 months 4,52 g/L
Aging in barrel Acidity level

3,81 1,60 g/L
pH level Residual sugar



RIBERA
DEL
DUERO



Vineyards and Terroir*

The estate vineyards are located on 30 hectares in the Duero River Valley in Valbuena at an altitude of 780 meters above sea level. The average age of the vines is 35 years. A key characteristic of Ribera del Duero is its extreme continental climate: dry summers, long and cold winters, low rainfall (<400 mm/year), and large temperature fluctuations (from -20° to 42° C). The soil consists of silty or clayey sands with alternating layers of limestone. As a result, the grapes are of high quality, small in size, with thick skins and an ideal slow, late ripening process.

Vinification

The grapes are hand-harvested, then sorted before being sent to the press. Harvest takes place in late September to early October. Fermentation occurs at a stable temperature of 22-24°C for 12-15 days to preserve all the aromatic qualities of the grapes. After fermentation, the wine is aged in oak barrels for 12 months.

Notes from Our Winemaker

The wine has a cherry-red color with ruby highlights. It has a very intense aroma of black fruits with woody notes, cloves, licorice, and spices. On the palate, the wine is full-bodied, round, velvety, and well-balanced. It has a long-lasting aftertaste.

This wine pairs excellently with lamb dishes with spicy sauces, beef stews, and roasts. It also complements various casseroles, meat appetizers, as well as fresh steamed or grilled vegetables.

Serve at around 17°C.

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

LLEIROSO RESERVA



VIÑALESA
WINE GROUP



LLEIROSO
Valbuena de Duero

Grape variety

100% Tempranillo

Aging: Reserva

Vintage year

2019

Origin

D.O. Ribera del Duero

Alcohol content

14,5°

Wine Type

Red Dry

Winemaker

Viktor Fernández

Vineyards

Owned vineyards

- 93 points Pedro Ballesteros Club Oenologique
- 92 points Peñín 2025
- 91 points James Suckling 2024
- 93 points Decanter 2024
- Gold Medal Challenge International du Vin 2024
- 91 points Tim Atkin
- Gold Medal Concurso de Vinos Casino de Madrid 2024

15 months

Aging in barrel

5,05 g/L

Acidity level

3,68

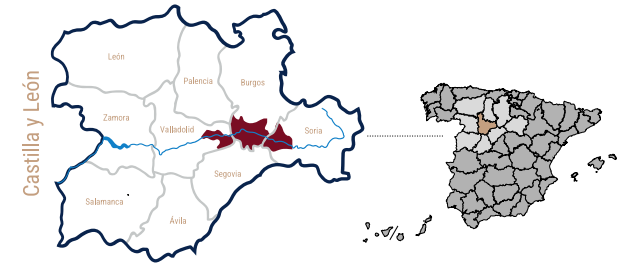
pH level

1,60 g/L

Residual sugar



RIBERA
DEL
DUERO



Vineyards and Terroir*

The estate's vineyards are located on 30 hectares in the Duero River Valley in Valbuena, at an altitude of 780 meters above sea level. The average age of the vines is 35 years. The key feature of Ribera del Duero is its extreme continental climate: dry summers, long and cold winters, low rainfall (<400 mm/year), and large temperature fluctuations (ranging from -20° to 42° C). The soil is composed of silty or clayey 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.

Vinification

The grapes are hand-harvested, followed by selection and pressing. The harvest takes place at the end of September to early October. Fermentation occurs at a stable temperature of 22-24°C for 12-15 days to preserve all the aromatic qualities of the grapes. After fermentation, the wine is aged in oak barrels for 15 months.

Notes from Our Winemaker

The wine has a ruby-red color with garnet highlights. It has a very complex aroma due to the unique production and aging process. Balsamic, spicy, woody, and mineral notes are present against a backdrop of ripe red fruits. On the palate, the wine is complex, elegant, and silky. It has a very long and intense aftertaste.

The wine is recommended to be paired with game dishes, red meats, meat rolls, mushrooms, and vegetables grilled with spices, aged cheeses, and dark chocolate.

Serve at around 18°C.

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

LLEIROSO JOAN MIRÓ

COLECCIÓN DE FAMILIA



VIÑALESA
WINE GROUP



LLEIROSO

Valbuena de Duero

Grape variety
100% Tempranillo

Aging
Reserva

Vintage year
2017

Origin
D.O. Ribera del Duero

Alcohol content
14,5°

Wine Type
Red Dry

Winemaker
Viktor Fernández

Vineyards
Owned vineyards



- 93 points Peñín 2025
- 92 puntos Tim Atkin



18 months
Aging in barrel

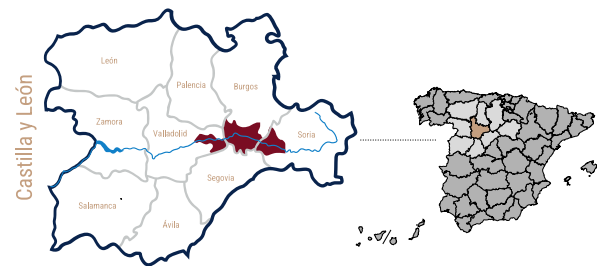
5,03 g/L
Acidity level

3,58
pH level

1,70 g/L
Residual sugar



RIBERA DEL DUERO



Vineyards and Terroir*

The estate vineyards are located on 30 hectares in the Duero River valley in Valbuena at an altitude of 780 meters above sea level. The average age of the vines is 80 years. A key feature of Ribera del Duero is its extreme continental climate: dry summers, long and cold winters, low rainfall (<400 mm/year), and large temperature fluctuations (from -20° to 42° C). The soil consists of silty or clayey sands with alternating limestone layers. As a result, the winegrowing conditions produce high-quality grapes, small in size, with thick skins and an ideal, slow, and late ripening process.

Vinification

The grapes are hand-harvested, followed by sorting, and then they are pressed. The harvest takes place from late September to early October. Fermentation occurs at a stable temperature of 22-24°C for 12-15 days to preserve all the aromatic qualities of the grapes. After fermentation, the wine is aged in oak barrels for 18 months.

Notes from Our Winemaker

The wine has a rich, deep black cherry color with garnet undertones. Its aromatic profile is complex and smooth, with ripe fruit notes complemented by mineral, creamy, and smoky hints. Balsamic, spicy, woody, and mineral notes blend with ripe red fruit aromas. On the palate, the wine is structured, spicy, and round, with a very long and intense finish.

It pairs well with game dishes, red meat, grilled steaks, vegetable stews, and aged cheeses.

Serve at around 17°C.

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