



LEGARIS CRIANZA

DID YOU KNOW THAT...?

- This is our benchmark wine as we produce it every year, striking a balance between the fruit and the barrel. It's aged for 12 months in French (50%) and American (50%) oak barrels.
- In hot years we add a small percentage of Cabernet Sauvignon, which increases the acidity of the final wine and enhances its structure (mature tannins).
- We always maintain the same level of quality so that, in lower quality years, we produce less Legaris Crianza.
- The complexity of Legaris Crianza results from two main factors; the grapes (from different soils, orientations and vine ages) and the cooperage (combining different barrels). We use 21 different coopers for this wine. The same wine aged in different barrels produces different wines, boosting the complexity of the final product.