



## LEGON PREMIUM 2018

**Bodega Vilano, D.O. Ribera del Duero, Spain**

**LCBO # 270645 | 14.0% alc./vol. | \$34.00 | Release: 24-Aug-2024**

*“Deep garnet in the glass, this wine proffers a bouquet of black cherry, mocha and clove. It is slightly spicy, with deep – set tannins and notes of anisette and eucalyptus playing host to cassis, purple plum, violet and orange zest flavours. Closing notes bring milk chocolate and cassis, purple plum, violet and orange zest flavours. Closing notes bring milk chocolate and more violet.”*

**Score – 94p (Wine Enthusiast, 2023)**

*A glass-coating opaque purple colour, it offers up a superb perfume of exotic spices, sandalwood, herbs, lavender, and assorted black fruits. Dense, rich, and plush on the palate, this large-scaled, powerful effort will benefit from another 5-6 years of cellaring and will offer prime drinking from 2016 to 2030.*

### Terroir:

Viña Vilano lies in **Pedrosa**, a little place well known as a **Grand Cru of the D.O. Ribera del Duero**. The estate has >300 hectares, planted with Tempranillo at >900m elevation on poor sandy-clay soils. Grapes picked from one of the oldest vineyards of the region (~90 y.o. on average), with many vines 100 years and older.



### Vinification:

Fermented in small stainless steel tanks, followed by malolactic in new French oak barrels. Aged ~2 y. in barrels and over 1 y. in bottles.

**Variety:** Tempranillo 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 17°C with game and grilled meats, roasted nuts and mature cheeses.

**Wine Enthusiast**

**Mundus Vini**

**94p**

**Gold**

