

RESERVA

The new generation of Rioja Reservas.

VINTAGE 2017

This 2017 is the first Reserva blend crafted by Pablo Tascón at the winery, and also a remarkable vintage. 2017 was famous across the whole of Europe because of its conjunction of a major spring frost, decimating thousands of hectares in the continent, and a very severe drought in the summer. Rioja was no exception, though fortunately for Baron de Ley its level of affection in Rioja Oriental was more moderate. The consequence of this low yield and exceptional maturation was an outstanding concentration and purity, a mediterranean character Rioja at its highest expression.

VARIETIES

Tempranillo, Graciano, Maturana

VINEYARD


Barón de Ley Reserva is made using Tempranillo grapes from our vineyards in the Rioja Oriental subregion, mainly the estates in Mendavia and *Los Almendros* in Ausejo.


VINIFICATION & AGEING


Following manual harvest and manual selection, the grapes ferment in our temperature-controlled state-of-the-art stainless steel vats where we search for the ideal balance between extraction and aromatic preservation.

After a minimum of 20 months ageing in American-oak casks, this wine finds its plenitude rounding off in the bottle.

TASTING NOTES

 Clean, vibrant ruby red.

 Varietal character with plenty of red fruits and compote with sweet spice and balsamic notes.

 After a powerful attack the sensation of soft, supple volume gradually extends across the palate for a creamy finish. The aftertaste reminds you of the red berry fruit mingled with hints of wild herbs.



ALCOHOL

13,5% vol

SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

FOOD PAIRING

In Rioja this wine is enjoyed with one of our most notorious and simple dishes: Patatas a la riojana, a hearty potatoes and chorizo-based stew.

It is a great wine for Sunday roast, stews, goose or turkey.