

# RESERVA

*A Mediterranean character Rioja  
at its highest expression*

## VINTAGE 2018

Heterogeneous harvest with good production levels.  
Finesse, elegance and freshness are the hallmark of this vintage's wines.

## VARIETIES

Tempranillo, Graciano, Maturana

## VINEYARD

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


This sub-region has a Mediterranean climatic influence, with warm and dry summers, where grape varieties result in incredible concentration, finesse, very fruit-forward and easy to drink


## 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

14% 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

