



  
**BARON DE LEY**  
RIOJA

## VARIETAL MATURANA

*A hidden gem. The Maturana grape provides lovely colour and flavour, resulting in a truly elegant wine*

### VINTAGE 2018

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

### VARIETIES

**Maturana**

### VINEYARD

This wine is made from the recently rediscovered Maturana grape variety grown in two of our vineyards in Rioja Oriental subregion: Los Almendros Estate in Ausejo and Monte Araoz Estate in Mendavia.

The Mediterranean climatic influence and alluvial calcareous soils of the vineyards in this subregion are ideal to grow this indigenous and hidden gem.

### VINIFICATION & AGEING

After vinification, we carefully age this wine in French-oak barrels selected from the best coopers, performing daily tastings and measurements during a 12-month period.

### TASTING NOTES

 Deep purple colour with good robe.

 Fruit compote on the nose with a presence of balsamic aromas, mint, cocoa, and underlying mineral nuances.

 Warm, with silky, velvety tannins, perfectly integrated. Full-bodied and elegant with a persistent finish.



#### ALCOHOL

15% vol

#### SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

#### FOOD PAIRING

Oxtail, game and braised meats are the perfect match to the opulence, body and roundness, which are distinct to the Maturana grape.

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