


BARON DE LEY
RIOJA

SIETE VIÑAS TINTO RESERVA

*Celebrating Rioja in a
blend of 7 native varieties*

VARIETIES

Tempranillo, Graciano, Garnacha Tinta, Mazuelo,
Viura, Malvasía and Garnacha Blanca

VINEYARD

This wine is born from a selection of the best grapes in our more than 600ha/1400ac of vineyard farmed in our own vineyards in Rioja Alta and Rioja Oriental.

The blend includes some of Rioja's most notorious red varieties (Tempranillo, Graciano, Garnacha Tinta, Mazuelo) and three white grapes (Viura, Malvasía and Garnacha blanca), all of which are indigenous to Rioja.


VINIFICATION & AGEING


This complex, elegant and very long Reserva wine is made through four separate vinifications of the 7 varieties, where we employ different temperatures and maturation times, each best suited for the grape variety.


The 4 resulting wines are then aged separately for 36 months, in different types of casks depending on the variety.

Finally, the definitive blend is aged for 12 months in 10,000-litre French-oak foudres located in our unique *Bodega del Monasterio*, the Monastery's cellar, where our most iconic wines rest.

TASTING NOTES

 Elegant cherry colour with ruby hues at the edge.

 On the nose, we find an intense and complex range of aromas, combining ripe berries and fragrant roses and violets, with notes of vanilla and spice.

 It has a soft entry, quickly wrapping the entire mouth of a large, pleasant silky feel. It is well-balanced, rich in nuances, very fruity and with perfectly integrated soft tannins leaving classic and friendly aftertaste.

FOOD PAIRING

An ideal accompaniment to braised beef, BBQs and game, but also to drink on its own while you enjoy the complexity and elegance of this "slow Rioja" wine.



ALCOHOL

14% vol

SERVING TEMPERATURE

17°C - 18°C / 64°F



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