


BARON DE LEY
RIOJA

RESERVA

*A Mediterranean character Rioja
at its highest expression*

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

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



ALCOHOL

14.5% vol

SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F



barondeley.com