


BARON DE LEY
RIOJA

ROSADO

The seduction of a unique rosé

VARIETIES

Tempranillo, Garnacha and Graciano

VINEYARD

Grapes from our vineyards in Rioja Oriental subregion; specifically Mendavia, where the winery is located, and also our estate in Ausejo, Los Almendros. The Mediterranean climate with Continental influence provide the ideal conditions for the fruit's perfect ripening.

We select the grapes from the coolest vines and at an earlier ripening stage to ensure greater freshness.

VINIFICATION

This rosé's distinctive colour is achieved through a careful vinification process combining skin-contact maceration of selected varieties with the direct pressing of others. The addition of Graciano gives the wine its characteristic bluish tones, while Grenache provides freshness and liveliness. Tempranillo adds roundness and depth.

Fermentation takes place in temperature-controlled stainless steel vats to preserve the wine's aromas and balance.

TASTING NOTES

-  Attractive, bright cherry-pink colour with violet hues.
-  A fragrant nose in which red-berry fruits and floral and balsamic hints come to the fore.
-  On the palate, the wine is fresh, round and fruity with a balanced finish which incites you for more.

FOOD PAIRING

This rosé has a bitter finish making it a gastronomic wine, which can be enjoyed with rice-based dishes, white meats and grilled vegetables, or simply on its own during a warm day outdoors.



ALCOHOL

13% vol

SERVING TEMPERATURE

5°C - 8°C / 41°F -46°F



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