


BARON DE LEY
RIOJA

FINCA MONASTERIO

Concentration and Mediterranean soul in a single vineyard Super Blend

VINTAGE 2018

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

VARIETIES

Tempranillo with other varieties


VINEYARD


Made using grape varieties grown in our estate surrounding the 16th Century Benedictine Monastery, which vineyard was planted in 1985. The Mediterranean climate, limited yield and calcareous gravel soils provide structure and complexity to our red wines.


VINIFICATION & AGEING

The proximity of the vineyard to the winery implies minimum transport times for the grapes to the winemaking facilities. Further to being hand sorted, the grapes are vinified in small stainless steel vats and then aged in the cellars of our Monastery, historic legacy of the Benedictine order that names our most iconic wine.

TASTING NOTES

 Bright, deep cherry-red and iris-purple on rim.

 An uplifting aroma, dominated by black berry compote, liquorice and balsamic oak with subtle reminders of spices, roast and milky hints.

 Complex, intense and structured, yet fresh right across the palate.



ALCOHOL

14.5% vol

SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

FOOD PAIRING

An iconic wine linked to our heritage, it is a versatile companion to beef steaks, stews and game, a nod to the hunting background of the Sanz-Pastor family, the estate's last residents prior to Barón de Ley's foundation.

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