

  
**BARON DE LEY**  
RIOJA

# VERDEJO

*The uniqueness of a Verdejo  
from Rioja*

## VARIETIES

Verdejo

## VINEYARD

Verdejo from our 'Finca los Almendros' vineyard with poor, gravelly, shallow soils.

## VINIFICATION

Cold pre-fermentation maceration for 4 hours, after which the grapes are pressed at low pressure in an inert atmosphere. The must ferments at a controlled temperature in concrete tanks with a minimum of 3 months on lees.

## TASTING NOTES

-  Pale yellow colour with reflections of the same tone.
-  Range of exotic, balsamic (fennel), hay and green apple aromas with a citrus undertone.
-  Fresh, balanced, smooth and long-lasting. Tropical fruit and fennel flavours stand out with a background of white fruit.

## FOOD PAIRING

Ideal wine for seafood and fish. Pairs perfectly with rice and pasta dishes and cheeses.



ALCOHOL

12,5% vol

SERVING TEMPERATURE

5°C - 8°C / 41°F -46°F



[barondeley.com](http://barondeley.com)