

Barón de Ley

Gran Reserva

Varietals:

90% Tempranillo, 10% Graciano

Tasting Notes:

Lovely ruby-red with medium depth of colour and slight brick-red hues, the textbook definition of Rioja Gran Reservas. Great aromatic intensity on the nose, less fruit-driven, but generous aromatics of lavender, ginger and saffron. A round and balanced palate, displaying silky tannins while still remaining fresh and lively. The aftertaste is long and lingering, it offers hints of toasted wood and dried fruits.

Vineyards:

Region:	D.O.Ca. Rioja
Vineyard Name:	Several Cenicero States
Vineyard Size:	100 Hectares
Soil Composition:	Calcareous-Alluvial
Elevation:	480m
Training Method:	Single Royat + Gobelet
Exposure:	Southwestern
Year Planted:	40+ Years
Planting Density:	3,500 vines per hectare

Winemaking:

Harvest:	Manually harvested in mid-September
Fermentation:	Manual selection of grapes, cold prefermentative maceration
Malolactic Fermentation:	Yes - Full

Aging:

Vessel:	Oak/Glass
Cooperage	50% French/50% American
Duration:	24 months minimum
Bottle Aging Duration:	36 months minimum
Ageing Potential:	Up to 15 Years

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 estate's last residents prior to Barón de Ley's foundation

Technical Data:

Alcohol:	14.29%
Acidity:	5.33 grams/liter
Residual Sugar:	<2 grams/liter
pH:	3.5

Production Quantity:

350,000 bottles

