

Barón de Ley

Reserva

Varietals:

90 %Tempranillo, 5% Graciano, 5% Maturana

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.

Vineyards:

Region:	D.O. Ca. Rioja
Vineyard Name:	Multiple Vineyards
Vineyard Size:	650 Hectares
Soil Composition:	Calcareous-Alluvial
Elevation:	400-650m
Training Method:	Multiple
Exposure:	Multiple
Year Planted:	Multiple
Planting Density:	Multiple

Winemaking:

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

Aging:

Vessel:	Oak/Glass
Cooperage:	20% French/80% American
Duration:	20 months minimum
Bottle Aging Duration:	6 months minimum
Ageing Potential:	Up to 10 Years

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 also a great wine for Sunday roast, stews, goose or turkey.

Technical Data:

Alcohol:	14.1%
Acidity:	5.66 grams/liter
Residual Sugar:	1.7 grams/liter
pH:	3.62

Production Quantity:

3,500,000 bottles



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