Barón de Ley

Tres Viñas Blanco Reserva

Varietals:
85% Viura, 10 % Malvasía, 5% Garnacha Blanca

Tasting Notes:
Attractive, bright golden yellow color. Intense aroma on the nose, leading to a gourmand blend of nutmeg, autumn fruits, orange peel and hints from the mellow sweet oak. Unctuous and long on the palate, you can taste the freshness from the citric and mineral undertones, which are characteristic of the grapes' soils. The same aromas of nutmeg, autumn fruits and orange peel can be enjoyed on the palate. Alcohol and acidity are balanced with great precision.

Vineyards:

Region:	D.O.Ca. Rioja
Vineyard Name:	Multiple Vineyards
Vineyard Size:	12 Hectares
Soil Composition:	Calcareous-Alluvial
Elevation:	650m
Training Method:	Gobelet
Exposure:	Northern
Year Planted:	1970
Planting Density:	3,500 vines per hectare

Winemaking:

Harvest:	Manually harvested at the end of September
Fermentation:	Direct inert pressing, static settling of the must, fermented in concrete vats at a controled temperature
Malolactic Fermentation:	No

Aging:

Vessel:	Oak/Glass
Cooperage	100% American
Duration:	12 months minimum
Bottle Aging Duration:	10 months minimum
Ageing Potential:	Up to 10 Years

Food Pairing: An ideal accompaniment to lighthearted meals, such as sushi, scallops, autumn vegetables, including artichokes and wild mushrooms, and Iberian ham or a cold cuts platter.

Technical Data:

Alcohol:	13.04%
Acidity:	5.58 grams/liter
Residual Sugar:	0.8 grams/liter
pH:	3.26

Production Quantity: 65,000 bottles

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FACT SHEET

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