

BARON DE LEY

"An exemplary Rioja white wine"

Baron de Ley Blanco is a succulent blend of Viura, Tempranillo Blanco, and Garnacha Blanca grapes. The grape juice was fermented into wine in chilled stainless steel tanks at a low temperature of 14 - 15 °C, enhancing its fruitiness. A portion of the grapes was macerated, giving the wine added structure.

Roducer Bodegas Barón de Ley is a respected Spanish wine producer with over 1000 hectares of vineyards in the Rioja regions of Cenicero, Mendavia, Ausejo, and Carboneras. The headquarters of Barón de Ley is located in Mendavia, within a magnificent building complex constructed in 1548 by the Count of Eguía as his fortress and stronghold. Over the years, the estate transformed from a Benedictine monastery where monks raised sheep and produced wine under their command until 1836. Subsequently, the estate had several powerful owners. After various stages, the property returned to the ownership of Barón de Ley's founders in the 1980s.

COLOR Light yellow colour, with a hint of green

AROMA Citrus on the nose, pineapple, passion fruit, yellow plum and herbs

TASTE Dry with yellow fruitiness. A good balance of fine-tuned acids and alcohol content. A good structure with lingering grassy and herbal nuances at the rather long end.

TIPS FOR USE An excellent aperitif or social wine, but also a good companion for grilled fish and shellfish.

White wines **WINE TYPE** Viura **GRAPES**

Tempranillo Blanco Garnacha Blanca

Barón de Lev **MANUFACTURER**

13% **ALCOHOL CONTENT** SUGAR CONTENT 1 g/l

6 bottle(s) **PACKAGE SIZE**

Screw **BOTTLE CLOSING** cap

0.75 I **BOTTLE SIZE** 170031 **PRODUCT**



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