Spain, DOCa Rioja | 2021

BARON DE LEY RESERVA

BARON DE LEY
RIOJA

”This century’s Reserva”



Story

Tempranillo grapes are mainly picked from the vineyards of Mendavia, where an altitude of 400 meters and the Mediterranean climate give special density and fruityness to the wine. The 20 months of maturation in new American oak casks and two years of further maturation in the bottle make the wine enjoyable and multidimensional. Suits vegans.

Producer

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 Ruby red

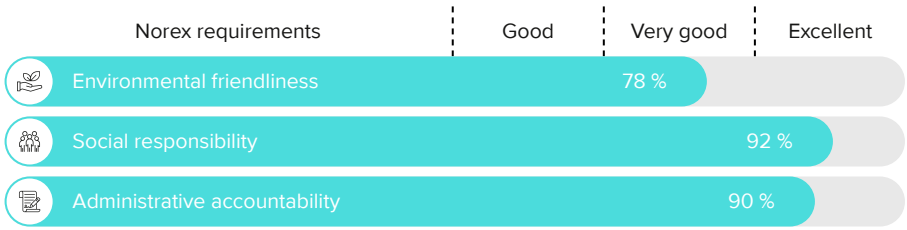
AROMA Richly fruity, nuanced black cherries on the nose, cranberries and raspberries with spices, leather, coconut and dried fruit

TASTE Full-bodied, sour cherry notes, sweetly spicy, silky tannins,

TIPS FOR USE An excellent wine for the tapas table

WINE TYPE	Red wines
GRAPES	Tempranillo Graciano Maturana
MANUFACTURER	Barón de Ley
ALCOHOL CONTENT	14%
SUGAR CONTENT	0,4 g/l
PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Natural cork
BOTTLE SIZE	0,75 l
PRODUCT NUMBER	170040

Norex Responsibility Indicator: Barón de Ley



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

VEG

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