

Spain, DOCa Rioja | 2023

BARON DE LEY SEMI DULCE


BARON DE LEY
RIOJA

"A well-balanced, crisp social wine"

Story Barón de Ley Semi Dulce is a crisp and fresh white wine, whose grapes have grown in Finca Carbonera's vineyards at an altitude of 800 metres above sea level, which is the highest growth point in Rioja. The high growth point and the continental climate mean significant temperature fluctuations, which make the grapes rich in sugar and add healthy acidity at the time of harvest. The pressed juice is turned into wine at a low temperature of 12 to 14 °C. Fermentation is interrupted at the final stage by cooling the wine to - 4 °C. This leaves the wine with some sugar from its grapes and a relatively low alcohol content. The balance is fine.

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 Light yellow

AROMA Peaches on the nose, herbs, freshly cut grass, ripe pears and lemon

TASTE Medium sweet, freshly acidic, fruity, pear and gentle herb. Good acidity lightens the sweetness and makes the wine well-balanced

TIPS FOR USE Fresh Barón de Ley Semi Dulce is an excellent social wine, as an aperitif, for duck liver, blue cheese and fruit-based desserts. Chill the wine to refrigerator temperature.



WINE TYPE	White wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Sauvignon Blanc 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Barón de Ley	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	11,5%	PRODUCT NUMBER	170053
SUGAR CONTENT	25 g/l		

