

"Succulent and well-balanced"

Story

Garnacha grapes from Los Almendros vineyard were collected by hand before the rest of the harvest, transported to the press and immediately processed. Only the grape juice obtained after the first and very gentle pressing is used for the production of Barón de Ley Rosado Lágrima. Fermentation has occurred at a very low temperature (14 °C), which results in this fresh and elegant Riojan rosé.

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 salmon red

AROMA Currants on the nose, rhubarb, strawberries and rosé pepper

TASTE Dry, freshly acidic, notes of grapefruit, currants, long with mineral notes

TIPS FOR USE A delicious aperitif, that also tastes great with lean fish, shellfish, risotto and pasta.



WINE TYPE

Rose wines

GRAPES

Garnacha
Tempranillo
Graciano

MANUFACTURER

Barón de Ley

ALCOHOL CONTENT

12,5%

SUGAR CONTENT

0,3 g/l

PACKAGE SIZE

6 bottle(s)

BOTTLE CLOSING

Natural cork

BOTTLE SIZE

0,75 l

PRODUCT NUMBER

170054

Norex Responsibility Indicator: Barón de Ley



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

Award

**JAMES SUCKLING
2021 - 90 POINTS**

**SOMMELIERS CHOICE
AWARDS 2021 - 95
POINTS, GOLD, ROSE
WINE OF THE YEAR,
WINE OF THE YEAR BY
THE GLASS**

