

Spain, DOCa Rioja | 2019

## BARON DE LEY RESERVA BIO

  
**BARON DE LEY**  
RIOJA

” As a Reserva organic wine of this century”

**Story** Barón de Ley Reserva Ecológico Organic is made from organically grown Tempranillo and Graciano grapes, cultivated in the Ausejon area of Barón de Ley. With 18 months of aging in new American oak barrels and an additional two years of bottle aging, the wine becomes complex and enjoyable. It is suitable for 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** Deep ruby red color

**AROMA** Richly fruity and nuanced aroma offering boysenberries, black cherries, balsamic vinegar, cranberries, and blackcurrants, along with spices, vanilla, and dried fruits.

**TASTE** The taste is full-bodied, featuring boysenberry, cherry, lively acidity, silky tannins, complexity, and balance. In the long finish, blackcurrants and wild herbs dance gracefully.

**TIPS FOR USE** Barón de Ley Reserva Organic is an excellent wine for a tapas spread, and it pairs well with braised vegetable stews, grilled vegetables, as well as dark meats such as beef, lamb, and game. Its lively acidity also makes it a great choice as a cheese wine.



<b>WINE TYPE</b>	Red wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Tempranillo 95% Graciano 5%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Barón de Ley	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	14,5%	<b>PRODUCT NUMBER</b>	170058
<b>SUGAR CONTENT</b>	2,5 g/l		

