

Barón de Ley

Finca Monasterio

Varietals:

Tempranillo and a small assortment of other native varietals

Tasting Notes:

Bright, deep cherry-red and iris-purple on rim. An uplifting aroma, dominated by black berry compote, liquorice and balsamic oak with subtle reminders of spices, roast and milky hints. Complex, intense and structured, yet fresh right across the palate.

Vineyards:

Region:	D.O.Ca. Rioja
Vineyard Name:	Finca Monasterio
Vineyard Size:	25 Hectares
Soil Composition:	Calcareous-Alluvial
Elevation:	370m
Training Method:	Single Royat
Exposure:	Southwestern
Year Planted:	1985
Planting Density:	3,500 vines per hectare

Winemaking:

Harvest:	Manually harvested in early September
Fermentation:	Manual selection of grapes, cold prefermentative maceration, 7 days postfermentative maceration
Malolactic Fermentation:	Yes - Full

Aging:

Vessel:	Oak/Glass
Cooperage:	100% French
Duration:	15 months minimum
Bottle Aging Duration:	8 months minimum
Ageing Potential:	Up to 10 Years

Food Pairing:

An iconic wine linked to our heritage, it is a versatile companion to beef steaks, stews and game, a nod to the hunting background of the estate's last residents prior to Barón de Ley's foundation

Technical Data:

Alcohol:	14.7%
Acidity:	5.66 grams/liter
Residual Sugar:	<2 grams/liter
pH:	3.61

Production Quantity: 130,000 bottles



OPICI WINES & SPIRITS
1610 W. 10TH AVENUE, DENVER, CO 80202
WWW.OPICIWINESANDSPIRITS.COM



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