

# Barón de Ley

## Gran Reserva

### Varietals:

90% Tempranillo, 10% Graciano

### Tasting Notes:

Lovely ruby-red with medium depth of colour and slight brick-red hues, the textbook definition of Rioja Gran Reservas. Great aromatic intensity on the nose, less fruit-driven, but generous aromatics of lavender, ginger and saffron. A round and balanced palate, displaying silky tannins while still remaining fresh and lively. The aftertaste is long and lingering, it offers hints of toasted wood and dried fruits.

### Vineyards:

Region: D.O. Ca. Rioja  
Vineyard Name: Several Centicero States  
Vineyard Size: 100 Hectares  
Soil Composition: Calcareous-Alluvial  
Elevation: 480m  
Training Method: Single Royat + Gobelet  
Exposure: Southwestern  
Year Planted: 40+ Years  
Planting Density: 3,500 vines per hectare

### Winemaking:

Harvest: Manually harvested in mid-September  
Fermentation: Manual selection of grapes, cold prefermentative maceration  
Malolactic Fermentation: Yes - Full

### Aging:

Vessel: Oak/Glass  
Cooperage: 50% French/50% American  
Duration: 24 months minimum  
Bottle Aging Duration: 36 months minimum  
Ageing Potential: Up to 15 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: 14.29%  
Acidity: 5.33 grams/liter  
Residual Sugar: <2 grams/liter  
pH: 3.5

### Production Quantity:

350,000 bottles



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



FACT SHEET