

Barón de Ley

ROSADO DE LAGRIMA

Varietals:

100% Garnacha Tinta

Tasting Notes:

Clean, pale pink colour with hints of coral. On the nose, it is complex and clean with white blossom aromas beautifully enhanced by hints of balsamic and ripe red fruits. The palate is luscious, fresh and mineral, all perfectly balanced.

Vineyards:

Region: D.O. Ca. Rioja
Vineyard Name: Los Almendros State
Vineyard Size: 25 Hectares
Soil Composition: Calcareous-Alluvial
Elevation: 420m
Training Method: Single Royat
Exposure: Southeastern
Year Planted: 2010
Planting Density: 4,000 vines per hectare

Winemaking:

Harvest: Manually harvested at the end of August
Fermentation: Direct pressing of whole grapes, settling, fermentation in concrete vats

Malolactic Fermentation: No

Aging:

Vessel: Cement
Duration: 2 Month Minimum
Ageing Potential: Up to 3 years

Food Pairing:

Serve this Provence-style wine chilled as an excellent apéritif and also alongside white meats, grilled fish and Asian cuisine.

Technical Data:

Alcohol: 12.5%
Acidity: 5.66 grams/liter
Residual Sugar: <2 grams/liter
pH: 3.2

Production Quantity:

160,000 bottles



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