

Barón de Ley

Semi Dulce

Varietals:

100% Sauvignon Blanc

Tasting Notes:

The wine shows clean and pale yellow tones with a vibrant gold rim. Clean and complex aromas of passion fruit, mint and hints of honey. With an excellent balance between acidity and sugar, the palate is fresh with a slight plummy feel.

Vineyards:

Region: D.O. Ca. Rioja
Vineyard Name: Finca Carbonera
Vineyard Size: 15 Hectares
Soil Composition: Colluvial acid soils with high permeability
Elevation: 800m
Training Method: Simple Guyot
Exposure: South
Year Planted: 2015
Planting Density: 4,200 vines per hectare

Winemaking:

Harvest: Machine harvested in mid-September
Fermentation: Cold maceration, inert pressing of the grapes, settling of the must, fermented in concrete vats and fermentation stopped to conserve natural sweetness
Malolactic Fermentation: No

Aging:

Vessel: Cement
Ageing Potential: Up to 3 years

Food Pairing:

Enjoy with different starters, especially cured cheeses and foie. It is also ideal for fruit-based desserts, which natural acidity provides the perfect balance with the wine's fresh finish.

Technical Data:

Alcohol: 11.5%
Acidity: 5.35 grams/liter
Residual Sugar: 26 grams/liter
pH: 3.6

Production Quantity:

260,000 bottles



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