

Barón de Ley

Varietales Garnacha

Varietals:

100% Garnacha

Tasting Notes:

Bright, lively, red color with bluish glints. Surprising intense aromas with floral notes, red berries and subtle toasty and spice reminders. Fresh and full palate with silky tannins and good body. The long finish offers floral notes and red berries.

Vineyards:

Region: D.O. Ca. Rioja
Vineyard Name: Los Almendros State
Vineyard Size: 9 Hectares
Soil Composition: Calcareous-Alluvial
Elevation: 420m
Training Method: Single Royat
Exposure: Southeastern
Year Planted: 2010
Planting Density: 3,500 vines per hectare

Winemaking:

Harvest: Manually harvested in mid-September
Fermentation: Maceration and fermentation below 77°F
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak/Glass
Cooperage: Foudre
Duration: 6 months minimum
Bottle Aging Duration: 3 months minimum
Ageing Potential: Up to 5 Years

Food Pairing:

Garnacha is a grape with personality, body, powerful fruit and spices, which makes this wine a versatile companion to stronger flavoured dishes, such as, sardines, meat stews and cured cheeses.

Technical Data:

Alcohol: 14.7%
Acidity: 5.04 grams/liter
Residual Sugar: <2 grams/liter
pH: 3.78

Production Quantity:

13,000 bottles



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