

Barón de Ley

Varietales Tempranillo

Varietals:

100% Tempranillo

Tasting Notes:

Garnet-red colour with violet hues. Intense aromas on the nose, with red berries and vanilla, reminders of a baker's shop. The meaty and complex palate has a touch of acidity to make it feel fresh and long.

Vineyards:

Region: D.O. Ca. Rioja
Vineyard Name: Los Almendros State
Vineyard Size: 10 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: Machine harvested in September
Fermentation: Maceration and fermentation below 77°F
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak/Glass
Cooperage: 20% French/80% American
Duration: 12 months minimum
Bottle Aging Duration: 6 months minimum
Ageing Potential: Up to 5 Years

Food Pairing:

The elegance and freshness of this Tempranillo is a perfect accompaniment of Spanish classics, such as paella or tapas.

Technical Data:

Alcohol: TBD%
Acidity: TBD grams/liter
Residual Sugar: TBD grams/liter
pH: TBD

Production Quantity:

60,000 bottles



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