



## FINCA MONASTERIO

*Concentration and Mediterranean soul  
in a single vineyard "Super Blend"*

### 2017 VINTAGE

The 2017 harvest was the earliest in Rioja history. The yield was lower than normal, especially in the Rioja Alta and Rioja Alavesa subregions, but in turn, the harvest quality was very high. The resulting vintage includes fine and elegant wines with a complex and marked Rioja character, very suitable for ageing.

### VARIETIES

Tempranillo with other varieties

### VINEYARDS

Made using grape varieties grown in our estate surrounding the 16th Century Benedictine Monastery, which vineyard was planted in 1985. The Mediterranean climate, limited yield and calcareous gravel soils provide structure and complexity to our red wines.

### VINIFICATION & AGEING

The proximity of the vineyard to the winery ensures we take extra care of the grapes we use to produce our most iconic wine, which is named after Barón de Ley's brand image. The wine ages in the Monastery's cellar, legacy of the Benedictine Order.

We employ a mixed ageing process combining a period of 18 months in new French-oak casks and then a further 6 months in 10,000-litre French-oak *foudres*. The size of the *foudres* reduces the wine's contact with the wood, allowing for longer and more respectful ageing process. This combined process results in rounded tannins, greater complexity and flawless fruit flavours. The wine is aged in bottle before release.

### TASTING NOTES

**Colour:** Bright, deep cherry-red and iris-purple on rim.

**Aroma:** An uplifting aroma, dominated by black berry compote, liquorice and balsamic oak with subtle reminders of spices, roast and milky hints.

**Palate:** Complex, intense and structured, yet fresh right across the palate.



ALCOHOL  
14,5% VOL.

SERVING TEMPERATURE  
16°C - 18°C / 55°F - 65°F

#### 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 Sanz-Pastor family, the estate's last residents prior to Barón de Ley's foundation.