

  
**BARON DE LEY**  
RIOJA

## GRAN RESERVA

*The essence of Rioja's elegance, complexity  
and gracefulness*

### 2013 VINTAGE

2013 was the most delayed harvest in recent history. Heavy spring rains and low temperatures delayed the growing season and resulted in uneven ripening. Prevailing good weather in September and October allowed for selective, staggered grape picking, so plots were harvested as the grapes reached appropriate ripeness, thereby optimising fruit quality.

### VARIETIES

**Tempranillo & Graciano**

### VINIFICATION & AGEING

This Gran Reserva is made from a selection of grapes grown in the best terroirs. Only great vintages are marketed.

We combine manual harvest with manual selection of the bunches and mechanical selection of the berries in our state-of-the-art sorting table. This process warrants the care and extraction of the best grapes and maximum quality of the wine.

The wine has been aged for a minimum of 24 months in American and French oak casks and for a further 36 months in bottle. This hallmark ageing process results in aromas of outstanding complexity and a smooth velvety structure.

### TASTING NOTES

**Colour:** Lovely ruby-red with medium depth of colour and slight brick-red hues, the text-book definition of Rioja Gran Reservas.

**Aroma:** Great aromatic intensity on the nose, less fruit-driven, but generous aromatics of lavender, ginger and saffron.

**Palate:** A round and balanced palate, displaying silky tannins while still remaining fresh and lively. The aftertaste is long and lingering, it offers hints of toasted wood and dried fruits.



**ALCOHOL**  
13,5% VOL.

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

#### FOOD PAIRING:

This wine is enjoyed alongside a classic from Rioja cuisine, *chuletillas al sarmiento* - milk-fed lamb chops, which we grill over dried vine shoots to provide a unique and healthy smoke taste. We also call this our "fireplace wine", it can be slowly enjoyed on its own, with a cheese platter or Iberian hams.

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