




BARON DE LEY
RIOJA

VARIETAL GARNACHA

*The most celebrated Spanish variety: the grape of sun,
exuberance, silky tannins and red fruit*

2019 VINTAGE

The 2019 harvest was earlier and had a low yield. The berries were smaller and more loose than usual, which provided concentration and excellent ageing capacity.

VARIETIES

Garnacha

VINEYARDS

In our estate *Finca Los Almendros* we farm a plot known as "Las Terrazas", an excellent example of how Barón de Ley has recovered traditional mountain grape growing using terraced banks to plant the vines. In this plot Garnacha, one of Rioja's indigenous varieties currently experiencing a renaissance, thrives to make this red varietal.

VINIFICATION & AGEING

Following vinification in stainless steel vats, this wine is aged for 6 months in 10.000 litre French-oak *foudres*, located in the Monastery's cellar, to enhance the wine's ageing capacity.

TASTING NOTES

Colour: Bright, lively, red colour with bluish glints.

Aroma: Surprising intense aromas with floral notes, red berries and subtle toasty and spice reminders.

Palate: Fresh and full palate with silky tannins and good body. The long finish offers floral notes and red berries.



ALCOHOL
14,5% VOL.

SERVING TEMPERATURE
15°C - 18°C / 55°F - 65°F

FOOD PAIRING:

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

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