



## RESERVA

*The balance between fruit and complexity  
in a new generation of Rioja Reservas*

### VINTAGE 2016

This harvest was marked by Spring rains, which contributed to the vines' vegetative development. Thanks to favourable weather conditions, ripening was slow and tiered. The wines resulted in good aromatic quality and excellent phenolic ripeness.

### VARIETIES

Tempranillo

### VINEYARD

Barón de Ley Reserva is made using Tempranillo grapes from our vineyards in the Rioja Oriental subregion, mainly the estates in Mendavia and Los Almendros in Ausejo.

### VINIFICATION & AGEING

Following manual harvest and manual selection, the grapes ferment in our temperature-controlled state-of-the-art stainless steel vats where we search for the ideal balance between extraction and aromatic preservation.

After a minimum of 20 months ageing in American-oak casks, this wine finds its plenitude rounding off in the bottle.

### TASTING NOTES

👁 Clean, vibrant ruby red.

👂 Varietal character with plenty of red fruits and compote with sweet spice and balsamic notes.

👄 After a powerful attack the sensation of soft, supple volume gradually extends across the palate for a creamy finish. The aftertaste reminds you of the red berry fruit mingled with hints of wild herbs.



#### ALCOHOL

13.5% vol

#### SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

#### FOOD PAIRING

In Rioja this wine is enjoyed with one of our most notorious and simple dishes: Patatas a la riojana, a hearty potatoes and chorizo-based stew.

It is a great wine for Sunday roast, stews, goose or turkey.

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