



  
**BARON DE LEY**  
RIOJA

## VARIETAL TEMPRANILLO

*The grape of Rioja par excellence.  
The grape of the many faces, balance and long-lasting wines.*

### VINTAGE 2019

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

Tempranillo

### VINEYARD




Tempranillo from our estates in Mendavia, in the Rioja Oriental subregion, where we found the optimum terroir for Mediterranean-style Riojas. The combination of the climatic stability and rich alluvial calcareous soils are a quality guarantee.

The change in this vintage from the mountain-style Tempranillo of our Estate Finca Carbonera to this Tempranillo from Mendavia was clear: to maximise this single varietal's unique Rioja character.

### VINIFICATION & AGEING

Following vinification in stainless steel vats, this wine is aged for 12 months in new American-oak casks, which we select annually from the best coopers.

### 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.



### ALCOHOL

14% vol

### SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

### FOOD PAIRING

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

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