

## Baron De Ley Rioja Reserva

### THE FACTS

**Producer:** Baron de Ley  
**Winemaker:** Gonzalo Rodriguez  
**Varietal(s):** 100% Tempranillo  
**Country:** Spain  
**Region:** Rioja Alta  
**Vintage:** 2018  
**ABV:** 13.5%  
**Residual Sugar:** 1.7 g/l  
**Case Size:** 6x75cl  
**Closure:** Natural Cork  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

Barón de Ley was founded in 1985 by a small group of Rioja wine professionals who wanted to develop a purely “vineyard driven” winery, oriented to the production of high quality wines from their own vineyards. They also wanted to develop and implement a new style of “modern” Rioja wines; wines of deeper colour, structure and concentration, in line with what today’s most discerning consumers are looking for.

### TASTING NOTE

On the nose this wine’s powerful, fruity character mingles with reminders of its noble ageing, traces of coconut, toffee and attractive wild herb nuances. Soft, supple volume gradually extends across a red berry palate and finish.

### FOOD MATCH

Pair with a slow cooked lamb shank with a blackberry jus, Rioja and lamb are a classic combination and the blackberry jus really brings out the fruit characters in this wine.

### WINE STYLE

Dry Red

### OAK TREATMENT

20 months in American and French oak barrels

### WINE SUITABILITY

**Vegetarian:** Yes  
**Vegan:** Yes  
**Allergens:** Sulphites

