



BARON DE LEY
RIOJA

VARIETAL MATURANA

A hidden gem. The Maturana grape provides lovely colour and flavour, resulting in a truly elegant wine

VARIETIES

Maturana

VINEYARD




This wine is made from the recently rediscovered Maturana grape variety grown in our vineyards in Rioja Oriental subregion: Los Almendros Estate in Ausejo.

The Mediterranean climatic influence and alluvial calcareous soils of the vineyards are ideal to grow this indigenous and hidden gem.

VINIFICATION & AGEING

Careful manual harvest and selection. After vinification, we age this wine in French-oak barrels selected from the best coopers, performing daily tastings and measurements during a 12-month period.

TASTING NOTES

-  Deep purple colour with good robe.
-  Fruit compote on the nose with a presence of balsamic aromas, mint, cocoa, and underlying mineral nuances.
-  Warm, with silky, velvety tannins, perfectly integrated. Full-bodied and elegant with a persistent finish.

FOOD PAIRING

Oxtail, game and braised meats are the perfect match to the opulence, body and roundness, which are distinct to the Maturana grape.



SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F