



El Mesón Gran Reserva

The Facts

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| Producer | El Mesón Gran Reserva |
| Winemaker | Cesar Fernández |
| Varietal(s) | 100% Tempranillo |
| Country / Region | Spain, Rioja |
| Vintage | 2016 |
| ABV | 14% |
| Residual Sugar | 2g/l |
| Case Size | 6 x 75cl |
| Oak Treatment | The wine has been aged in American- and French-oak casks for a minimum of 24 months, followed by a minimum (which we always exceed) of 36 months rounding off in the bottle. |
| Other Varietals Available? | Yes |

Product 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 Notes

Brilliant ruby-red colour with tinges of brick red. Rich, aromatic complexity. Toasted oak and coconut give way to aromas of red berries and dried raisins.

Food Match

Ideal to drink with roast lamb, game or red meat.

Wine Style

Red

Wine Suitability

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|-------------------|-----------|
| Vegetarian | Yes |
| Vegan | Yes |
| Allergens | Sulphites |