



Baron de Ley Rioja Reserva 7 Viñas (2005)



Summary

An homage to traditional Rioja winemaking, Baron de Ley 7 Viñas is made from all seven grape varieties permitted by the D.O. including Tempranillo, Graciano, Garnacha, Mazuelo and the three white varieties Viura, Malvasia and Garnacha Blanco.

Terroir: The 7 Viñas is sourced from a high altitude, estate owned vineyard where mixed varieties are planted side by side creating a true traditional "field blend". Grapes are hand-harvested separately as the various varieties reach optimum maturity.

Vinification: Following a strict sorting, each variety is vinified separately at cool temperatures in stainless steel tanks until varieties are blended into four separate cuvees prior to aging for a period of 36 months in a combination of new and old French and American oak. Following the final blending the wine is bottled naturally without fining or the use of filtration.

The wine shows spicy red fruits and toasty oak notes, with great depth; the chewy fruit coats the palate. An impressive take on "The Old Rioja" meets "The New Rioja."

Wine Description

Deep purple with bright, but fading edge. Wonderfully open nose filled with ripe berry aromas and backed by beautiful fragrant scents of violet and dark rose. Hints of spice, oak and vanilla in the background. Beautifully balanced mouth is both big and rich while elegant and finely balanced. Great complexity with luscious fruit. Supple tannins are hardly noticeable but do their job. Long lasting finish. Good now yet lots of potential still to develop.

Wine Color: Red

Region: Rioja

Country: Spain

Blend: Tempranillo: 55%, Garnacha: 15%, Graciano: 15%, Mazuela: 7%, Viura: 5%, Malvasia: 2%, Garnacha Blanca: 1%

Wine Press



Wine Enthusiast

Date: Wednesday, January 11, 2012

Author: Michael Schachner

Score: 92

"Dense from the start, with ripe berry, plum and a pinch of lemon peel on a studly bouquet. This is a healthy, vibrant, modern wine with lots of life and balance. It's drinkable now and will give toasty black fruit flavors and chocolaty warmth. Or age for up to another five years to gain more subtleties."

Grade: Top 100 Spanish Wines of 2011, Number 28!



El Coto de Rioja Coto de Imaz Rioja Gran Reserva (2001)



Summary

The El Coto de Rioja Coto de Imaz Gran Reserva is produced only in years when the color, acidity and tannin levels combine to support the lengthy aging in process required by the Gran Reserva designation.

Vinification: Coto de Imaz Gran Reserva is 100% Tempranillo sourced from estate vineyards in the Rioja Alta. The wine is slowly vinified in temperature controlled stainless steel tanks for a period of 20-30 days. The wine receives extended skin contact to encourage extraction, balanced tannins and structure, followed by 24 months of aging in American oak and 36 months in bottle prior to release.

Wine Description

2001 is one of the top rated Rioja vintages in recent memory. Weather was hot and extremely dry throughout the growing season resulting in wines of great concentration and extraction. The 2001 is dark in color while showing the early stages of maturity around the edges. Polished and refined on the palate with notes of cherry, cedar, tobacco and leather.

Wine Color: Red

Region: Rioja

Country: Spain

Blend: Tempranillo: 90%, Cabernet Sauvignon: 10%

Wine Press



Wine Enthusiast

Date: Sunday, May 1, 2011

Author: Michael Schachner

Score: 92

"Toasty and elegant from the beginning. The nose breathes Christmas spice and mature berry fruits, while the palate deals a persistent structure and acidity for added spine. Tastes a little rooty and savory, with root beer and chocolate notes to the finish."

Grade: Top 100 Spanish Wines of 2011, Number 33!

