

BLANCO

THE DISTINCTIVE CHARACTER OF A GREAT WHITE RIOJA

VINES: Made from a blend of Viura and Malvasía grapes from vineyards situated at a high altitude where the influence of the Atlantic climate provides ideal conditions for making fresh white wines with elegant, crisp acidity.

TASTING NOTES: Pale yellow with greenish glints. The nose surprises you with an attractive explosion of exotic aromas, wild herbs and dill. On the palate, a perfect balance of acidity and alcohol, with a fresh, long finish.



CTRA. MENDAVIA A LODOSA KM 5,5 \cdot 31587 MENDAVIA, SPAIN TEL. (+34) 948 694 303 \cdot FAX (+34) 948 694 304 \cdot info@barondeley.com

www.barondeley.com





CLUB PRIVADO

ROUND AND FRUITY, A WINE FOR ANY OCCASION

VINES: Made from Tempranillo grapes from our vines grown in the "Los Almendros" estate.

AGEING: After resting for 12 months in the cellar, the wine is released for sale when it is at its peak for drinking.

TASTING NOTES: Intense ruby-red colour. Surprising ripe fruit on the nose, accompanied by fine spicy nuances from its time in the cellar. On the palate it has good presence and mouth-feel, with smooth, rounded tannins and a long finish which brings back the lovely hints of ripe fruit.



CTRA. MENDAVIA A LODOSA KM $5,5\cdot31587$ MENDAVIA, SPAIN TEL. (+34) 948 694 303 \cdot FAX (+34) 948 694 304 \cdot info@barondeley.com

www.barondeley.com





RESERVA

FRUIT AND COMPLEXITY, THE RESERVA OF THE 21ST CENTURY

VINES: Mainly made using Tempranillo grapes grown in our Mendavia vineyards.

AGEING: After 20 months ageing in new American-oak casks, a further 24 months rounding off in the bottle has brought it to its moment of plenitude.

TASTING NOTES: Ruby-red colour. On the nose it surprises you with its powerful fruity character mingling with reminders of its noble ageing, traces of coconut, toffee and attractive wild herb nuances. After a powerful attack the sensation of soft, supple volume gradually extends across the palate to end with a long finish. In the aftertaste you are again reminded of the red-berry fruit mingled with hints of wild herbs.



CTRA. MENDAVIA A LODOSA KM 5,5 · 31587 MENDAVIA, SPAIN TEL. (+34) 948 694 303 · FAX (+34) 948 694 304 · info@barondeley.com www.barondeley.com





GRAN RESERVA

THE ELEGANCE OF A GREAT CLASSIC

VINES: Mainly made using Tempranillo grapes grown in our Cenicero vineyards where the orientation of the slopes, Atlantic climate and low yields offer us the perfect grapes for this style of wine.

AGEING: Following the most classical concepts of Rioja wine, this Reserva was aged for 24 months in 50% American and 50% French oak casks and has then spent a further 3 years rounding off in the bottle.

TASTING NOTES: Lovely ruby-red with medium depth of colour and slight brick-red hues. Great aromatic intensity on the nose, with ripe fruit well integrated with the toasted oak and balsamic aromas from the cask. After a little while in the glass, these aromas evolve to produce traces of infusions, spices and tobacco. In the mouth, the attack is round and balanced, displaying silky tannins while still remaining fresh and lively. The aftertaste is long and lingering, recalling reminders of toasted wood and dried fruits.



CTRA. MENDAVIA A LODOSA KM 5,5 · 31587 MENDAVIA, SPAIN TEL. (+34) 948 694 303 · FAX (+34) 948 694 304 · info@barondeley.com www.barondeley.com





FINCA MONASTERIO

THE MAXIMUM EXPRESSION OF THE "MEDITERRANEAN RIOJA"

VINES: Made using Tempranillo and other varieties of grapes, all of them grown in our estate around the Benedictine Monastery, planted in 1985.

AGEING: Aged for 18 months in new French-oak casks and then for a further 6 months in 10,000-litre French-oak "foudres".

TASTING NOTES: Intense black-cherry colour. On the nose, dominant aromas of jammy fruit and balsamic oak with reminders of herbal infusions and tea, coconut, milky hints, cocoa and spices. On the palate it reveals good backbone and balance, elegance and lots of flavour.



CTRA. MENDAVIA A LODOSA KM 5,5 · 31587 MENDAVIA, SPAIN TEL. (+34) 948 694 303 · FAX (+34) 948 694 304 · info@barondeley.com



www.barondeley.com