

# Barona

2004 RIAS BAIXAS, SPAIN

**Name Story** Barona is named for a legendary Celtic fortress whose ancient ruins stand on a spectacular peninsula overlooking the Atlantic Ocean near the border with Portugal.

**Vineyards and Winemaking** Rocky soils with 18-year old Albariño vines sited high atop the hills overlooking the inlet in the Rosal region of Rias Baixas. Picked by hand in small baskets. Pre-fermentation maceration and bottled unfiltered.

**Grapes** 100% Albariño. Picked: Sept. 9–25, 2004.

**Tasting Notes** *Aroma:* Redolent with floral notes and hints of grapefruit and fresh herbs. *Taste:* Full bodied with apricot and peach flavors, lingering acidity, and a rich, creamy texture.

**Drink by Date** Ready now.

**Winemaker** *José Maria Ureta.* The scion of one of the oldest wine-making families in Spain, José Maria has already proven himself worthy of his ancestor’s acclaim and reputation. He has earned medals at the Challenge Internacional du Vin and the prestigious Knights of the Albariño award “Joven Albariñense Capitulo Serenismo del Albariño,” given each year to a young oenologist who shows great potential.

**Reviews**

**THE WALL STREET JOURNAL.**

**The New York Times**



The Dow Jones Albariño Index: Very Good. *“An Albariño of substance. Layers of tastes—earthy, luscious and fruity. Peaches, Key limes and oranges, but with some restraint. Good with pork.”*

*“Great sangria starts with great wine. Barona is a rich white—its floral and herbal aromas and fruit flavors make it an ideal selection for a summery sangria.”*

*“Crisp and refreshing. Shows minerals, citrus and melon with a hint of candied lemon on the long finish. Made for fish and shellfish, including white clam sauce.”—Edward Deitch, Wine Columnist*