

> BAIGORRI GARNACHA



100% Garnacha from old vines, aged over 65 years



14 months of aging in new French oak barrels

- Alcoholic fermentation: stainless steel vats at 27°C
- Malolactic fermentation: new French oak barrels
- Clarification: No
- Filtration: No

After a manual picking, all the grapes are hand-selected, berry per berry, using vibration and selection tables. The destalked and uncrushed grapes macerate in conic stainless-steel tanks.

Long intracellular fermentations with indigenous yeasts. Natural extraction by gravity. Malolactic fermentation and 14 months ageing in new French oak barrels of different sizes (225l. / 500l. / 600l.).

TASTING NOTE

Concentrated, cherry red colour. Intensive notes of flowers and fresh red fruits; great complexity and harmony. Powerful but elegant on the palate. Very expressive, long and mineral finish.

