

> BAIGORRI MATURANA

**BAI
GORRI**



100% Maturana



14 months of aging in new French oak barrels

- Alcoholic fermentation: open fermentation in 225 litre wood barrels at 22-24°C
- Malolactic fermentation: in new French oak barrels
- Clarification: Yes
- Filtration: Yes

Experimental vines planted in 2009 with yields of around 1200 kg depending on the vintage. An artisanal wine made in just four 225-litre casks. Grapes removed from the stems by hand and macerated for 5 days. Fermentation at 22-24°C so that it can be extended for 20-25 days. During the alcoholic fermentation there is no pumping over, only stirring and punching down to moisten the cap and totally submerge it. It is then transferred to new, French-oak barrels for the malolactic fermentation with the temperature controlled at 21°C.

TASTING NOTE

Purple coloured with an opaque core. The variety with the greatest depth of colour from BAIGORRI. A clean aroma of stewed fruit and well-integrated oak with hints of cocoa and pastries. On the palate it proves flavoursome, full, supple and long.

