


> BAIGORRI ROSADO



 50% Tempranillo and 50% Garnacha

- Alcoholic fermentación: stainless steel vats at 15-20°C
- Clarification: Yes, with bentonite
- Filtration: Yes, with plates

After a manual picking, all the grapes are hand-selected, using vibration and selection tables. Fermentation at cold temperatures in stainless steel tanks, using especially selected indigenous yeasts. Before the wine is bottled in February after the harvest, it remains a couple of month in contact with its fine lees.

TASTING NOTE

Elegant and attractive pale red. Intensive aromas of raspberries, strawberries and fruit drops. Luscious, mellow and well balanced on the palate. Long and intensive finish.

