



La Quintanilla

RIOJA ALAVESA

VIÑEDO SINGULAR



## Finca La Quintanilla VIÑEDO SINGULAR

BAIGORRI Finca La Quintanilla has obtained this recognition that places the first estate wine of the winery among the excellent of the Denomination of Origin Califieach Rioja and highlights the commitment of Bodegas BAIGORRI for quality and authenticity.

La Quintanilla is situated on a gentle hill in the limit between the municipal terms of San Vicente de La Sonsierra and Ábalos. An old vineyard area with vines planted in 1938 at an altitude of 530 m and with winds predominantly Cierzo, clay-calcareous soils and orientation North South.

## CATEGORY OF "VIÑEDO SINGULAR"

Among the requirements that Bodegas BAIGORRI meets to obtain this classification are:

- · Vineyards over 35 years old.
- Production limited to 5,000 kg per hectare.
- · Manual harvest.
- · Made with grapes from only that vineyard.
- Classification of "excellent" of the wine made by the Control Board of the D.O. Ca. Rioja.





- 100 Tempranillo from vines older than 65 years.
- · Aging in new French-oak barrels.
- Alcoholic fermentation: 5000 kg wooden vats
- Malolactic fermentation: new French oak barrels
- Clarification: Yes
- Filtration: Yes

Red wine made with Tempranillo grapes from an exclusive vineyard of the so-called "Singular Vineyard". It's a vineyard isolated, unique for its peculiarities agroclimatic and surrounded by scrubland and aromatic herbs.

## **TASTING NOTES**

Intense cherry color with aromas of fruit, compote, aromatic herbs, bread, fig, tobacco, light smoke and balsam. In the mouth it is round and very tasty with a great balance between wood and fruit. It has a very long finish. A wine for aging.





## Bodegas BAIGORRI, S.A.U.

Ctra. Vitoria-Logroño, Km 53. 01307 Samaniego, Álava Tel.: +34 945 609 420 mail@bodegasbaigorri.com

www.bodegasbaigorri.com