

>> BAIGORRI FINCA LA CANOCA



100% Tempranillo from vines older than 50 years



10 months in new French oak barrels

- Alcoholic Fermentation: in 225 litter-barrels the traditional way
- Malolactic Fermentation: new French oak barrels
- Clarification: Yes
- Filtration: No

Red wine made with Tempranillo grapes from vines planted in 1960. The vineyard is situated at an altitude of 640m on the slopes of the Toloño mountain chain, with a North-South facing plots and clay-calcareous soil. It is made in 225 litres barrels in a traditional way with destemmed grapes and whole grains. Subsequently dry ice is used to develop an intercellular maceration as long as possible. During the alcoholic fermentation, which lasts 30 days, the juice is pumped manually. Afterwards, the wine is transferred to new French oak barrels for a malolactic fermentation at 20 degrees.

TASTING NOTES

Intense ruby colored wine with aromas of ripe fruit and spices. Its balance and freshness on the palate are positively surprising. Its unctuousness and its singular style stand out, with great potential in all its complexity is a true reflection of the terroir, which makes Finca La Canoca unique.

WINE PAIRING

Perfect to combine with all kinds of grilled meats, for example, lamb cutlets roasted with vine shoots or a good steak. And spoon dishes such as Rioja-style potatoes or red beans from Tolosa. It can also accompany an infinity of tapas.

