

> BAIGORRI BELUS



85% Mazuelo, 10% Tempranillo and 5% Garnacha



Minimum aging of 14 months
in new French oak barrels

- Alcoholic fermentation in steel vats at 27° C
- Malolactic fermentation in 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 oak fermenters. 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

Highly concentrated, purple colour. Intensive aromas of red fruits; high complexity and harmony, with hints of black olives and rosemary. Very elegant, silky and long on the palate. Fine-grained tannins and vivid acidity.

