

> BAIGORRI FINCA LAS NAVAS



100% Tempranillo
4-8 months in French oak vats of 5000l with
its lees

- Alcoholic fermentation: in French oak vats
- Malolactic fermentation: French oak vats
- Clarification: Yes
- Filtration: No

Red wine made with grapes from Finca Las Navas, a real treasure based on the masal selection (selection of suitable reproductive material from the best plants) of the Tempranillo plant. It is a vineyard that is grown next to the winery with the care and attention of a large plantation of nearly 4 hectares, with a north-south orientation and clay-limestone soil typical of Rioja Alavesa. This estate wine is made in 5000l French oak vats in a traditional way with destemmed grapes and whole berries. Carbonic snow is used beforehand to develop the longest possible intracellular maceration. During the alcoholic fermentation, which lasts 30 days, it is pumped over by gravity. It undertakes its malo-lactic fermentation in vats and is aged for 4 to 8 months on its lees.

TASTING NOTES

A medium-high intensity of colour wine with violet rim and aromas of fresh fruit, aromatic herbs, tobacco, smoke and liquorice. In the mouth it is very tasty and round with a good balance between the tannins provided by the elegant French oak vats and those of the grapes. Elegant and persistent finish.

**BAI
GORRI**

