

> BAIGORRI

B-70



100% Tempranillo from old vines,
aged over 70 years



Minimum aging period of 22 months
in new French oak barrels

- Alcoholic fermentation in wooden vats at 28° C
- Malolactic fermentation in new French oak barrels
- Clarification: No
- Filtration: No

Production limited to 2000 bottles. After a manual picking, all the grapes are hand-selected, berry per berry, using vibration and selection tables. Long macerations and intracellular fermentations with indigenous yeasts in open wooden fermenters of 5.000 kg. Natural extractions by gravity. Malolactic fermentation and 28 months ageing in new French oak barrels.

TASTING NOTE

Brilliant deep cherry-red colour.
Subtle aromas of ripe black
fruits, with mineral hints.
Complex, elegant and silky on
the palate; perfect harmony of
tannins, fruit and acidity. Very
long and intense finish.

