

# > BAIGORRI WHITE

Barrel fermented



90% Viura and 10% Malvasia



6-8 months of aging in new French oak barrels

- Alcoholic fermentation: French oak barrels at 20°
- Clarification: Yes, with betonite
- Filtration: Yes, with plates

After a manual picking, all the grapes are hand-selected using vibration and selection tables. The must macerates with the grape skins some hours before its pressing. The fermentation and ageing (8 month) of the wine, in contact with its fine lees and regular bâtonnage, take place in new French oak barrels with especially light or without toasting.

## TASTING NOTE

Attractive yellow golden colour. Elegant and complex nose, thanks to the period in oak barrels and the long contact with the fine lees. Exotic fruits, balsamic sensations with hints of minerals. Creamy and complex on the palate; elegant and very well balanced. Long and intense finish.

