


> BAIGORRI FINCA LA QUINTANILLA



 100% Tempranillo from old vines aged over 65 years

 24 months of aging in new French oak barrels

- Alcoholic fermentation: wooden vats of 5,000 kg
- Malolactic fermentation: new French oak barrels
- Clarification: Yes
- Filtration: No

The faithful expression of the terroir of San Vicente de la Sonsierra. With its high altitude vineyards and chalky clay soils. It is a fine, fresh wine with lactic notes and wild berries which identify it as clearly a Tempranillo wine like no other. A great harmony balancing elegance and power, a wine with great cellaring potential.

TASTING NOTES

Intense cherry colour. Aromas of fruit compote, aromatic herbs, bread and figs. A good sensation of macerated fruit. Plums, tobacco, smoked tastes and liquorice. Very flavoursome and round on the palate. There is a good balance between the tannins, which provide elegant French-oak ageing, and those which come from the grape variety. A very long, lingering finish.

