

> BAIGORRI FINCA LAS NAVAS MATURANA



100% Maturana



14 months of aging in new French oak barrels

- Alcoholic fermentation: open fermentation in 225 litre wood barrels at 22-24°C
- Malolactic fermentation: in new French oak barrels
- Clarification: Yes
- Filtration: Yes

Las Navas is the first vineyard planted by the winery in 2010. A vineyard that is grown next to the winery with the care and attention of a large plantation. Nearly 0.4 hectares, it has a clay-limestone soil, typical of the Rioja Alavesa. A real treasure based on a unique maturana plant, with a goblet training system on wires. This wine is made in 225 ltr. barrels and then aged for 14 months in new French oak barrels. It undergoes malolactic fermentation and subsequent evolution on its lees in special tanks.

TASTING NOTES

Purple coloured with an opaque core. The variety with the greatest depth of colour from BAIGORRI. A clean aroma of stewed fruit and well-integrated oak with hints of cocoa and pastries. On the palate it proves avoursome, full, supple and long.

