

# > BAIGORRI NEGU



100% Tempranillo



4 months in new French oak barrels

- Alcoholic fermentation: stainless steel vats at 24°C
- Clarification: Yes, with plant-based protein
- Filtration: Yes, with plates

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Red wine made with both whole bunches and destemmed grapes. Grapes macerated in stainless steel tanks. Long intracellular fermentations. For the final extraction of the wine a pneumatic press is used, transferred afterwards to stainless steel vats for a malolactic fermentation. The wine is rounded 4 months in French oak barrels.

## TASTING NOTES

Its fruity aroma of currants and blackberries stands out, On the palate it's pleasant and long-lasting, with notes of liquorice and perfume. Very well balanced with medium storage capacity. Fruity flavour with a balsamic finish.

