

> BAIGORRI RESERVA



100% Tempranillo from old vines, aged over 45 years



18 months in new French oak barrels

- Alcoholic fermentation: Wooden vat at 16-34°C
- Malolactic fermentation: New French oak barrels
- Clarification: Yes, with plant-based protein
- Filtration: No

After a manual picking, all the grapes are hand-selected using vibration and selection tables. Long macerations and intracellular fermentations with indigenous yeasts in conic stainless-steel tanks and oak fermenters. Natural extraction by gravity. Malolactic fermentation and 18 months ageing in new French oak barrels.

TASTING NOTE

Highly-concentrated, dark cherry-red colour. Aromas of fresh black fruits, spices and freshly ground coffee.

Elegant, well-balanced and very fresh on the palate.

Long and intense finish.

Present but silky tannins.

