

> BAIGORRI ROSÉ



25% Tempranillo, 55% Viura
and 20% Grenache

- Alcoholic fermentation: Stainless steel tanks between 15-20°
- Clarification: Yes, with bentonite
- Filtration: Yes, by plates

Rosé wine made from destemmed grapes, hand-selected using vibration and weight selection tables. It is a young wine fermented at low temperature together with its lees which, after a clarification and filtration process, is bottled in February.

TASTING NOTES

It has an attractive pale pink colour with intense fruity aromas of citrus fruits, pineapple and jelly beans. In the mouth it is smooth and balanced with a long and intense aftertaste.

**BAI
GORRI**

