

> BAIGORRI FINCA LAS NAVAS GARNACHA BLANCA



Varieties: 60% Garnacha Blanca, 20% Maturana Blanca and 20% Viura from old vines



Cold maceration prior to pressing. Fermentation in French oak barrels shaped by water and subsequent ageing for two months on lees

- Alcoholic fermentation: in French oak barrels shaped by water
- Fining: Yes
- Filtration: Yes

White wine made from Garnacha Blanca and Maturana Blanca grapes from Finca Las Navas. They come from a plot planted in 2020 in a vineyard that is cultivated next to the winery with the care and attention of a great plantation, in an area protected from the afternoon sun by a mountain to the west and where there is also a small area of Viura planted in 1934. Covering a total of 0.5 hectares, it has calcareous clay soil, typical of Rioja Alavesa. The vines are trained using the goblet system with wire support and are planted at an altitude of between 500 and 600 metres. The grapes are harvested early by hand to enhance the fruity aromas. Made in 225-litre French oak barrels shaped by water (untoasted) and aged for 2 months on its lees. A real treasure based on the masal selection of Garnacha and Maturana Blanca.

TASTING NOTES

A pale yellow coloured wine with bright greenish hues. On the nose, it has a distinctively fresh aroma with light hints of mint and green apple with citrus notes and medium intensity. On the palate, it is fresh, smooth, round and has a long, pleasant finish. Its good acidity will keep it fresh over time and preserve all its aromatic complexity.

