

# > BAIGORRI CRIANZA



90% Tempranillo, 5% Garnacha,  
5% indigenous varieties



14 month of aging in French and American oak

- Alcoholic fermentation: stainless steel vats at 16-34°C
- Malolactic fermentation: stainless steel vats
- 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. Natural extraction by gravity. 14 month ageing in French and American oak barrels.

## TASTING NOTE

Deep cherry-red colour.  
Aromas of freshly picked  
black fruits and spices;  
complex and seductive.  
Elegant, silky and fruit driven  
on the palate; nice freshness.  
Long and intense finish.

