

Bodegas Baigorri returns winemaking to its origins in a state-of-the-art facility that is as much a work of art as the wines it creates. Built around the winemaking process, an elegant glass structure emerges from the soil and welcomes the visitor with a stunning display of the surrounding vineyards, emphasising that it is here where excellent wines are made and not simply where the process begins. Baigorri then dives more than 30 metres below the surface and relies on gravity

to drive the fruit and must through its evolution towards world-class wine. The absence of hoppers, pumps or mechanical methods of any kind ensures that the individually selected grapes and the resulting wine are insulated from any potential damage. The result of this combination of careful old vine management, rigorous selection and innovative architecture at the service of winemaking, is a range of well rounded, modern wines with a distinct personality.

## THE HARVEST

This was the earliest harvest in Rioja Alavesa's history. Quality and quantity were excellent due to a favourable climatology during the whole vegetative cycle without any disease. Harvest was concentrated in 4 weeks. Wines have special freshness and elegance.

## VINIFICATION

100% Tempranillo. The grapes are hand-picked and then selected grain by grain using vibration and a unique sorting table in Spain that selects the grapes by poly-metrics and chlorophyll levels. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in French oak casks with the cap submerged. The cap is kept moist using the delestage method of gravity in order to achieve the best extraction of the polyphenols. The pressing is carried out using a vertical pneumatic press, and the malolactic fermentation then takes place in French oak barrels. Cold-hot barrel ageing room temperature variation is used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

## THE AGEING

This wine is aged for 24 months in French oak, clarified and bottled directly without any type of filtration.



## TASTING NOTES

**Colour:** Deep cherry-red in colour.

**Nose:** Aromas of macerated fruit, aromatic herbs, fresh bread and figs.

**Palate:** Complex palate with flavours of ripe red fruits, raisins, tobacco and liquorice. Well balanced with smooth tannins from both the grape and the French oak. Shows excellent weight with a long and smooth finish and balanced acidity.

**Food pairing:** Very versatile, it goes with many dishes including grilled vegetables, many types of meat dishes, stews and elaborate dishes. Ideal for chocolate-based desserts.

## TECHNICAL DATA

Varietals	100% Tempranillo.
Vine Age	+60 Years Average.
Vineyards	Samaniego area vineyards coming from plots facing north and at high altitude.
Fermentation Temperature	28°C
Fermentation & Maceration Period	Approximately 20 Days.
Barrel Composition	100% French Oak.
Barrel Age	New.
Time in Barrel	24 Months in Allier casks.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	6,03g/L
pH	3.64
SO2 free (mg/l)	25mg/L
Residual sugar (gr/l)	2,55g/L
Suggested serving temperature	17-18°C
Winemaker	Simón Arina

## AWARDS



GUÍA PEÑÍN - 2020  
 Spain



JAMES SUCKLING  
 - 2020 USA



TIM ATKIN - 2020  
 UK