

> BAIGORRI DE GARAGE

**BAI
GORRI**



100% Tempranillo from old vines,
aged over 65 years



22 months of aging in new French oak barrels

- Alcoholic fermentation: in wooden vats at 28°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, berry per berry, using vibration and selection tables. Long macerations and intracellular fermentations with indigenous yeasts in oak fermenters. Natural extraction by gravity. Malolactic fermentation and 24 months ageing in new French oak barrels.

TASTING NOTE

Intensive and dark cherry-red colour. Aromas of fresh black fruits and minerals; spicy and very fresh. Elegant, complex and vivid on the palate. Fine-grained tannins and nice acidity. Very long finish.

