



Baigorri Crianza

Description. Red wine, made from Tempranillo grapes and with small proportions of other regional grapes, hand-selected and destalked, bunch by bunch, using sorting and vibration tables.

Elaboration. Maceration in stainless steel tanks with temperature controls and long intracellular fermentations. Aged in French and American oak barrels. The wine is relaxed before the final bottling. Aging lasts fourteen months in new barrels and the rest in bottles.

Alcohol volume: 14%

Tasting. Cherry coloured, dark red wine with a high half-layer, black fruit and compote fruit aromas, spicy, pastry, milky and long in the nose, long lasting to the palate.

TEMPRANILLO
Vino elaborado con granos
de uva tempranillo selec-
cionados grano a grano.
Largas maceraciones y fer-
mentaciones intracelulares.
Colores moses crianza. Color
fructa intenso, aromas de fruta
negra, especias y lácteos,
persistiendo en el paladar.
RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA