



Baigorri de Garage

Description. Red wine made from very old vines and scarce production. Tempranillo grapes, hand selected, grape by grape, using sorting and vibration tables. The careful elaboration process makes production of this wine be limited, depending on the harvest of the year, making it one of the most exclusive wines of our Cellars.

Elaboration. Alcoholic fermentation with long macerations in wooden tanks which allow the primary aromas of the grapes to be extracted. Malolactic fermentation of the wines on the lees, in new French oak barrels, controlled by our own laboratory staff, thus obtaining a nearly natural stabilisation.
Alcohol volume: 14%

Tasting. Deep cherry red colour, compote fruit aromas, aromatic herbs, bread and figs. Sensation of macerated fruits, raisins, tobacco, smoky and liquorice. Very round and tasty in the mouth, balance between the tannins that the French oak gives and the grape itself. Long and persistent ending. Ideal to drink with any type of dish and in particular as a dessert wine.