



Baigorri Maceración Carbónica

Description. Red yearly wine, elaborated with tips of bunches of Tempranillo grapes. All the grapes are hand selected, bunch by bunch, using sorting and vibration tables.

Elaboration. The long periods of maceration of the grapes, with the cap submerged, give this wine a marked personality, making it stand out from others of its kind. Fermentation is carried out in wooden and stainless steel tanks.
Alcohol volume: 13.5%

Tasting. Redcurrant and blackcurrant fruity aromas, leaving a pleasant and lasting taste in the mouth with a hint of liquorice. The lack of astringency makes it pleasant to the palate and it is the characteristic that differs it from other carbonic macerated wines.