



Baigorri Reserva

Description. Red wine made from Tempranillo grape bunches. Comes from old vines with a reduced production. Grapes are destalked and selected by hand, grape by grape, using sorting and vibration tables.

Elaboration: Long macerations, controlled at low temperatures in stainless steel tanks, with the cap submerged. Fermentation malolactic and aging in new French oak barrels. Aging lasts eighteen months in new barrels and the rest in bottles. Alcohol volume: 14%

Tasting. Dark concentrated cherry red wine, lively and potent in nose with leather, liquorice and black pepper aromas. The primary compote fruit aromas are maintained. Balance between its tannins and acidity. A full body with an elegant bitter finish. It long persists on the palate. inviting you to continue enjoying it.