



**TOP  
SELECTION**  
EST. 2000

## Baigorri Barrel Fermented White Rioja DOCa

### COUNTRY

Spain

### REGION

Rioja Alavesa

### GRAPE

90% Viura, 10% Malvasia

### VINTAGE

2020

### ABOUT THE DOMAINE

Founded in 2002 and nestled at the foot of the Cantabrian mountains, B-corp accredited Bodegas BAIGORRI is located in the village of Samaniego, heart of Rioja Alavesa. The winery was designed by the Basque architect Iñaki Aspiaz, tailored for the purpose of low-intervention winemaking. An approach which begins in the vineyards. With 55 hectares of estate vines Baigorri produces high quality wines that are a clear reflection of the soil, the climate, and the tradition of Rioja Alavesa and the Sonsierra.

### WINEMAKING

After a manual picking, all the grapes are hand-selected using vibration and selection tables. The must macerates with the grape skins some hours before its pressing. The fermentation and ageing (8 month) of the wine, in contact with its fine lees and regular bâtonnage, takes place in new French oak barrels with light or no toasting.

### TASTING NOTES

Attractive yellow golden colour. Elegant and complex nose, thanks to the period in oak barrels and the long contact with the fine lees. Exotic fruits, balsamic sensations with hints of minerals. Creamy and complex on the palate; elegant and very well balanced. Long and intense finish.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%