



**TOP
SELECTION**
EST. 2000

Baigorri Rioja Negu DOCa

COUNTRY

Spain

REGION

Rioja Alavesa

GRAPE

100% Tempranillo

VINTAGE

2024

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 Aspiazu, 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

Red wine made with both whole bunches and destemmed grapes. Grapes macerated in stainless steel tanks. Long intracellular fermentations. For the final extraction of the wine a pneumatic press is used, transferred afterwards to stainless steel vats for a malolactic fermentation. The wine is rounded 4 months in French oak barrels.

TASTING NOTES

A fruity aroma of currants and blackberries stands out. On the palate it's pleasant and long-lasting, with notes of liquorice and perfume. Very well balanced and built for the medium term. Red and dark fruit flavours with a balsamic nish.



TECHNICAL NOTES

Alcohol by volume

14%

Vegan