



**TOP
SELECTION**
EST. 2000

Baigorri Rioja Reserva DOCa

COUNTRY

Spain

REGION

Rioja Alavesa

GRAPE

100% Tempranillo from old vines over 45yrs.

VINTAGE

2018

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

After a manual picking, all the grapes are hand-selected using vibration and selection tables. Long macerations and intracellular fermentations with indigenous yeasts in conic stainless-steel tanks and oak fermenters. Natural extraction by gravity. Malolactic fermentation and 18 months ageing in new French oak barrels.

TASTING NOTES

Highly-concentrated, dark cherry-red colour. Aromas of fresh black fruits, spices and freshly ground coffee. Elegant, well-balanced and very fresh on the palate. Long and intense finish. Present but silky tannins.



TECHNICAL NOTES

Alcohol by volume

14.5%

Vegan