

ARAEX

Grands

Spanish Fine Wines

BAIGORRI

BLANCO FERMENTADO EN BARRICA 2017

D.O. Ca. RIOJA

At Bodegas Baigorri, the force of gravity drives the vinification process in a winery that is as much a work of art as the wines it produces. Similar to the way a privileged environment combines with skilled techniques to produce great wines, the surrounding landscape has been combined with a unique approach to the elaboration process to produce a stunning winery in har-

mony with the land. Extending 32 meters into the earth, the winery uses the most rigorous methods: selecting grapes by hand, harnessing gravity and avoiding the use of hoppers, pumps or mechanical methods of any kind that might damage the grape or the wine.

THE HARVEST

The 2017 harvest in Rioja Alavesa was an exceptional one. High temperatures in early spring led to early sprouting and greater vegetative growth than usual. But frost towards the end of April caused extensive damage to many of the Rioja vineyards. The cold air mainly dropped to the valleys so our altitude protected our plants. The subsequent drought and high temperatures led to a smaller and earlier harvest than usual, which lasted from 20 September to 2 October. The quality achieved in the wines was exceptional, with plenty of colour, structure and very sweet, ripe tannins.

VINIFICATION

All the stalks were picked off the grapes and selected by hand using vibration and sorting tables. Only the grapes from the center of the clusters were used in this wine. The grapes were fermented at 20°C for 20 days.

THE AGING

Alcoholic fermentation and ageing of the wine on the lees took place in new French oak barrels, which were regularly stirred over the eight months. The ageing with the lees gives it a notable personality and elegance. The wine was clarified with gelatine and bentonite and filtered before being bottled.



TASTING NOTES

Colour: An attractive golden colour.

Nose: Intense nose with fresh aromas. Fruit sensations dominate.

Palate: It is silky in the mouth and well balanced. Long and intense finish.

Food Matches: This wine pairs well with most types of seafood and shellfish, white meats, foie, salads and fresh cheeses.

TECHNICAL SPECIFICATION

Varietals	90% Viura, 10% Malvasia
Vine Age	50 Years Average
Fermentation Temperature	15°C
Fermentation & Maceration Period	25 Days
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	8 Months
Time in Bottle	3 Months
Alcohol content (vol)	13.5% vol
Acidity total (gr/l)	5.26g/L
pH	3.32
SO2 free (mg/l)	26mg/l
Residual sugar (gr/l)	<2g/L
Suggested temperature for serving	8-10°C
Winemaker	Simón Arina