

ARAEX

Grands

Spanish Fine Wines

BAIGORRI

DE GARAGE 2014

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

Winter in Rioja Alavesa in 2014 was especially cold and preceded a short, dry summer. However, there was plenty of rain in early September. This produced grapes with great aromatic potential and structure, resulting in fragrant wines with excellent freshness.

VINIFICATION

Each grape was hand-selected on vibration and sorting tables, to ensure only the most premium fruit was used. A long maceration period in wooden casks ensures that the aroma, colour and flavour compounds are extracted from the grapes. Fermentation occurs under strict temperature control, after which it is gently pressed using a basket press in order to retain the character of the wine. The wine is then placed in new French oak barrels, where the malolactic fermentation takes place in special rooms

THE AGING

Following laboratory control, a specialist tasting panel decides the correct time to bottle the wine. For this particular vintage, the wine was aged in new barrels of French oak for 18 months, clarified with egg white and bottled directly without any type of filtration.

TASTING NOTES

Colour: Deep cherry-red in colour.

Nose: Aromas of macerated fruit, aromatic herbs, bread and figs.

Palate: Complex palate with flavours of ripe red fruits, raisins, tobacco and liquorice. Well balanced with smooth tannins from both the grape and the French oak. Shows excellent weight with a long and smooth finish.

Food Matches: Very versatile, it goes with many dishes including grilled vegetables, many types of meat dishes, stews and elaborate dishes. Ideal for chocolate-based desserts.

TECHNICAL SPECIFICATION

Varietals	100% Tempranillo
Vine Age	70 Years Average
Fermentation Temperature	28°C
Fermentation & Maceration Period	Approximately 20 Days
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	18 Months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14.5% vol
Acidity total (gr/l)	5.65g/L
pH	3.68
SO2 free (mg/l)	29mg/l
Residual sugar (gr/l)	<2.5g/L
Suggested temperature for serving	17-18°C
Winemaker	Simón Arina

