

# ARAEX

## Grands

Spanish Fine Wines

## BAIGORRI

### MENDI 2015

D.O. Ca. RIOJA

Coming from the ancient Basque language, one of the oldest in the world, "Mendi" means mountain and refers to the imposing Sierra Cantabria Mountains that protect Bodegas Baigorri's vineyards from the cold, humid air coming from the Bay of Biscay to the north. These mountains are one of the most important geographical features that create the microclimate in Rioja that has allowed the people of this region to cultivate grapes for thousands of years. At the foot of these mountains sits Bodegas Baigorri, where 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 harmony 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

In 2015, the weather was especially hot though it rained often until May, providing the vines with enough water to withstand the dry summer. The result was an exceptional harvest of healthy, low-yielding grapes with a great aromatic and colorimetric concentration.

Following the alcoholic fermentation, we affirm that the year 2015 was marked by vigorous and complex wines, respectful of the fruit and with great colour. It is expected to be one of the great vintages of Rioja Alavesa together with the years 2010 and 2005.

#### VINIFICATION

After passing the selection table upon entering the winery, the grapes were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 25-30°C. It was macerated for another 12 days and completed malolactic fermentation in stainless-steel deposits.

#### THE AGING

The wine is aged for 12 months in barrels of French and American oak, then clarified with egg white and bottled without filtration.



#### TASTING NOTES

**Colour:** A deep cherry-red wine with a medium-high depth.

**Nose:** Aromas of black fruit and fruit compote, spices, baked goods and dairy products.

**Palate:** A long retro nasal sensation, that lasts on the palate. Elegant and silky

**Food Matches:** This wine pairs well with white meats such as chicken and turkey, stews, vegetable dishes, rice, tapas and semi-cured cheeses.

#### TECHNICAL SPECIFICATION

Varietals	90% Tempranillo, 10% Other varietals
Vine Age	40 Years Average
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days
Barrel Composition	80% French & 20% American Oak
Barrel Age	3-4 years old
Time in Barrel	12 Months
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14.5% vol
Acidity total (gr/l)	4.95g/L
pH	3.78
SO2 free (mg/l)	22mg/l
Residual sugar (gr/l)	<2.0 g/L
Suggested temperature for serving	17-18°C
Winemaker	Simón Arina