

ARAEX

Grands

Spanish Fine Wines

BAIGORRI

GARNACHA 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

This year in Rioja Alavesa the weather has been especially cold, the summer short and dry, and there has been plenty of rain in early September. This has produced wines with great aromatic notes, particularly those coming from high altitude areas, very fragrant and with great structure.

VINIFICATION

The grapes come from old vines that are hand-selected using vibration and selection tables. The stalks are removed from the grapes without squeezing them. The maceration process takes place in stainless steel tanks with temperature controls and long intracellular fermentations. Malolactic fermentation takes place in steel tanks.

THE AGING

The wine was aged for 14 months in barrels of French oak and bottled directly without any type of filtration or clarification.



TASTING NOTES

Colour: Lively dark cherry-red colour.

Nose: An elegant nose, with floral touches and subtle scents of red fruit. Complex and aromatic.

Palate: Balance between its pleasant tannins and its acidity. It shows graceful, bright, fruit flavours which are smooth, leading to a long mineral aftertaste.

Food Matches: This wine pairs well with beef, chicken, pasta with red sauce, seasonal soups and tangy cheeses.

TECHNICAL SPECIFICATION

Varietals	100% Garnacha
Vine Age	50 years or more
Fermentation Temperature	27°C
Fermentation & Maceration Period	Approximately 27 Days
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	14 Months
Time in Bottle	Minimum 4 Months
Alcohol content (vol)	14.5%
Acidity total (gr/l)	5.47 g/l
pH	3.65
SO2 free (mg/l)	19 mg/l
Residual sugar (gr/l)	>2.5 g/l
Suggested temperature for serving	17/18 °C
Winemaker	Simón Arina