

BAIGORRI Blanco Fermentado en Barrica 2017

White wine kissed by oak is not for everyone, we know that. However, it depends on the intensity of the oak kiss, on the handling of the barrels and its toasting. For our white wine the oak is not used to flavor but to give structure and creaminess. We put the focus definitely on the fruit and the spiciness of the wine, its complexity and length on the palate.

White wine made from the varieties **Viura** (90%) and **Malvasía** (10%), sourced exclusively from old vineyards, located in the villages of Samaniego, Navarides and Leza, Rioja Alavesa.

After a manual picking, all the grapes are hand-selected using vibration and selection tables. The must macerates with the grape skins some hours before its pressing. The fermentation and ageing (**8 month**) of the wine, in contact with its fine lees and regular *bâtonnage*, take place in new French oak barrels with especially light or without toasting.

Vineyards

Several plots located in the villages Samaniego, Navarides and Leza, Rioja Alavesa, with its typical calcareous clay soils. Average age of vines: >60 years. Average altitude: 550 meters. Vine training system: mainly *Gobelet* (bush vine system). Sustainable viticulture with 100% handcraft.

Vintage rating **Very good**

[Alcohol level: 13,56% vol. // Acidity: 5,34 g/l // pH value: 3,32 // SO₂: 22 mg/l // Residual sugar: <3 g/l]

Acknowledgements

INTERNATIONAL WINE CHALLENGE 2019 London, UK

Gold Medal // **95 Points**

TIM ATKIN (MW) RIOJA SPECIAL REPORT 2019 UK

92 Points

JAMES SUCKLING 2019 USA

90 Points

GUÍA PEÑÍN 2019 Spain

90 Points

Classic

Fruit and
elegance

