

ARAEX

Grands

Spanish Fine Wines

BAIGORRI

RESERVA 2011

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

Production this year was lower due to the lack of rain and the high temperatures that continued at the end of the vegetative cycle, which also induced the start of the harvest to mid-September. The dry weather required more exhaustive care of the vineyard, but also meant that grape health was excellent, with very low incidence of diseases. The intensity of the wines is medium-high, with complex aromas of ripe fruit. The resulting wines are well structured, with good colour, longevity and top quality.

VINIFICATION

The grapes are hand-selected using vibration and sorting tables. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in wood casks with the cap submerged. The must is naturally pumped over using gravity in order to achieve the best extraction of polyphenols. The pressing is carried out using pneumatic presses and a vertical press, and the malolactic fermentation then takes place in French oak casks. Cold-hot rooms are used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

THE AGING

This wine was aged for 18 months in French oak vats, clarified with gelatin and bottled directly without any type of filtration.



TASTING NOTES

Colour: This is a highly-concentrated, dark cherry-red wine.

Nose: A lively, strong nose, liquorice and leather aromas, with hints of black pepper. It keeps the essentials aromas of compote fruit.

Palate: Balance between its pleasant tannins and its acidity. It shows a full body with an elegant bitter. It lasts long on the palate with a developing silkiness.

Food Matches: This wine pairs well with red meats such as roasted lamb, beef cutlets and sausages.

TECHNICAL SPECIFICATION

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| Varietals | 100% Tempranillo |
| Vine Age | 40+ Years Average |
| Fermentation Temperature | 27°C |
| Fermentation & Maceration Period | 15 Days |
| Barrel Composition | French Oak |
| Barrel Age | New |
| Time in Barrel | 18 Months |
| Time in Bottle | 12 Months |
| Alcohol content (vol) | 14,5% vol |
| Acidity total (gr/l) | 5,12g/L |
| pH | 3.65 |
| SO2 free (mg/l) | 16,5mg/l |
| Residual sugar (gr/l) | 1g/L |
| Suggested temperature for serving | 17-18°C |
| Winemaker | Simón Arina |