

ARAEX

Grands

Spanish Fine Wines

BAIGORRI

BELUS 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 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 name Belus is derived from the ancient Basque language and translates to "velvet," referring to the distinctive softness of this wine.

THE HARVEST

A hot dry summer, with temperatures reaching 35°C, meant that alcoholic ripening was faster than usual. Phenolic ripening did not go at the same rate, though. By mid September, with approximately 5% of the harvest underway, Rioja saw some rain which helped ease the stress on the vines and balanced alcoholic and phenolic ripening levels. The rest of the harvesting was done on dry sunny days, with grapes ripening to their optimum level. The lack of diseases helped vines maintain their healthiness contributing to obtain high quality grapes. This produced grapes with great aromatic potential and structure, resulting in fragrant wines with excellent freshness.

VINIFICATION

Upon entering the bodega, the bunches are selected by hand before being destemmed so the individual berries can be sorted based on their weight. Only the most perfect grapes are allowed to pass to wooden vats of French oak for fermentation. The resulting wine is then racked to French oak barrels for malolactic fermentation, during which the lees are pumped over periodically to obtain a well-rounded, glutinous wine with excellent oak integration.

THE AGING

The wine is aged for 14 months in barrels of new French oak, then clarified with egg white and bottled without filtration.



TASTING NOTES

Colour: Clean and brilliant, intense cherry red colour with a garnet rim.

Nose: Complex and powerful with ripe fruit, pepper and vegetable taste very well integrated with oak and mineral/floral nuances.

Palate: Very powerful toasty notes (cocoa and coffee) of high quality wood, perfectly blended with ripe fruit.

Food Matches: Recommended for red meats, game and ripe cheeses.

TECHNICAL SPECIFICATION

Varietals	85% Mazuelo, 10% Tempranillo, 5% others
Vine Age	40 Years Average
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days
Barrel Composition	French
Barrel Age	New
Time in Barrel	14 Months
Time in Bottle	Minimum 4 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5.97g/L
pH	3.66
SO2 free (mg/l)	5.22mg/l
Residual sugar (gr/l)	<2.0 g/L
Suggested temperature for serving	17-18°C
Winemaker	Simón Arina