

## **Description**

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Basagoiti 2014 represents a perfect balance of the aromas coming from the grape and from barrel ageing.

*Varieties:* 80% Tempranillo, 15% Graciano, 5% Garnacha

*Harvest:* Mechanical in October

*Winemaking:* Winemaking: Temperature controlled fermentation at 26° and long maceration.

*Ageing:* 12 months ageing in French oak barrel of 2nd, 3rd and 4th year.

*Climatology 2014:* After a vegetative cycle with proper weather conditions, vines presented an excellent and healthy condition. Last third part of the process was conditioned by complicate weather which mainly affect the Rioja Alta region. In our region, Rioja Baja, the harvest was made before this abundant rainfall period.

## **Viticulture**

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Grapes coming from vineyards between 20-25 years located in Carcar, Azagra, Alfaro, San Adrián, Andosilla and Aldeanueva de Ebro. Argilo-calcareous soils.

Plantations are trellised using the cordon royat system. Distance between rows of 2,80 x 1 m, using irrigation systems if needed.

## **Technical Info**

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Alcohol content: 13.5% vol.

Sugars: 0.80 g/L

Total acidity: 5.2 g/L

Volatile Acidity: 0.67 g/L

Total SO<sub>2</sub>: 122 mg/L

## **Tasting Notes**

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Bright red color with a cherry edge. Complex and frank aroma with hints of vanilla, toast and spices from the barrel, and notes of ripe fruits from the grapes. Delicate in the mouth, medium bodied, smooth with rounded tannins and long finish; an elegant and mature wine.



### *Bottles*

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500 mL  
750 mL  
1500 mL



### *Case*

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12 bot.  
6 bot.  
6 bot.