

Bodegas Bagordi Cosecha Rosado 2019

Bagordi
RIOJA
Pennasata de Organ Chileala

COSECHA 2019

REGION DOC Rioja

VINICULTURE

GRAPES 100% Garnacha

VITICULTURE Certified organic farming. Hand harvesting.

skins for 18 to 24 hours. The must is then fermented at 18 degrees C. The natural yeast in the grapes takes care of turning the sugar to alcohol while respecting the natural aromas of red fruit. This process is favoured by keeping the skins separate from the

The virgin must is cold macerated along with the red Garnacha

fermentation process.

SOIL Calcareous clays, alluvium, gravel, sand.

ALCOHOL 13.5% ABV

Visual: pale pink, vibrant, clean, bright with a youthful violet like

rim.

Nasal: fresh, fruity. aroma that is suggestive of ripened acidic red fruit (strawberries, raspberries and forest fruits), rose petals along with a hint of natural carbonic gas all of which contributes to a

refreshing sensation.

Taste: refreshing sensation in mouth coupled with some slight acidic notes in which one can detect the typical primary aromas

associated with Garnacha. Prolongued finish and balanced acids.

BAGORDI & GASTRONOMY

TASTING

This fruity and fresh wine likes simple food, pasta, soft cheeses, grilled fish, especially wood-fired octopus and calamari. These dishes allow the fruit to play forward, thanks to the vegetal notes. Try a carpaccio of bluefin tuna with tomato dressed in PX Sherry

vinegar.

"Bagordi" is a Basque name from "Bagoa" which means "the beech grove", in reference to the abundance of this majestic tree in the area. Our vineyards cover more than 58 hectares of owned land and 26 hectares more of leased land, with grape varietals authorized by the Rioja Denominación de Origen Calificada (Inspected Source or Appellation).

These vineyards are physically located in 4 parcels: La Plana (35.5 ha), Cabezuelos (19.6ha), Cabezuelos II (8.9 ha) and Umiro (23.8 ha). The climate is "Continental Mediterranean", with an average temperature of 14° C: hot, dry summers and cold winters with frequent frosts. Luisma and Fernando Carcar, two brothers, operate the estate and oversee all aspects of the viticulture and winemaking. Their father began this winemaking endeavor, however the family has been growing grapes for 5 generations. 84 ha total.