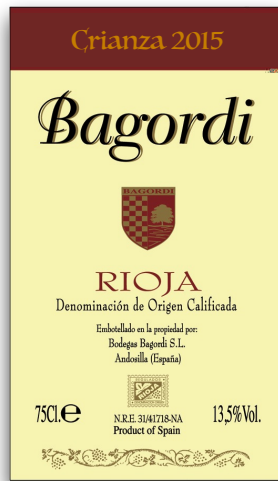




Bodegas Bagordi Crianza 2016



REGION	DOC Rioja
GRAPES	60% Tempranillo 20% Garnacha, 10% Graciano
SOIL	Calcareous clays, alluvium, gravel, sand
VITICULTURE	Organic, hand harvesting
VINICULTURE	Cold, pre-fermentation maceration of must. Fermentation in stainless steel tanks via indigenous yeast. Crianza: 12 months in barrels (on the fine lees) and 12 months in bottle prior to release.
ALCOHOL	13.5%

“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 varieties authorized by the Rioja Denominación de Origen Calificada (Inspected Source or Appellation).

These vineyards are physically located in 4 country estates: 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 vineyards on the property

60% Tempranillo, 20% Garnacha and 10% Graciano combine to provide a fresh mouthful of fruit driven wine with good structure thanks to 11 months seasoning a new oak barrel (French and American). The wine gains spice and texture during Crianza in barrel, without losing all of the classic minerality and aromatics of Rioja. Soils are finely textured silt and sand with alluvium. Organically farmed vineyards. Manual harvest. Cold, pre-fermentation maceration of must. Fermentation in stainless steel tanks via indigenous yeast, with some lees contact for prior to barreling down. 30,000 bottles produced.

— **Chris Campbell, Importer—VWI**