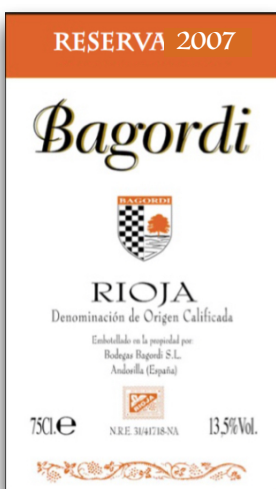




Bodegas Bagordi Reserva 2008



| | |
|-------------|--|
| REGION | DOC Rioja |
| GRAPES | 100% Tempranillo |
| VITICULTURE | Organic farming. Hand harvesting. |
| VINICULTURE | Cold, pre-fermentation maceration of must. Fermentation in stainless steel tanks via indigenous yeast, with lees contact. Malolactic fermentation finishes in barrels. The wine is aged 16-18 months in one, two and three year old barrels. (Use of 5-year-old barrels are not out of the question...) Aged a minimum of 12 months in bottle prior to release. While the law says the wine must rest in year one year prior to release to be labeled "Reserva", Bagordi often has bottles available for us that have been resting—in bottle—for well over a decade. |
| SOIL | Calcareous clays, alluvium, gravel, sand. |
| ALCOHOL | 13.5% ABV |

"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 country estates: La Plana (35.5 ha), Cabezuelos (19.6ha), Cabezuelos II (8.9 ha) and Umíro (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

Tempranillo is a noble varietal in Rioja, very well suited to barrel aging. Over time, the durable tannin from the barrel integrates and becomes rounder playing to solid harmony with the fruit's tannin, ultimately losing color but gaining in aromatics. The acid line of Tempranillo also contributes to a long life in barrel. provides a fresh mouthful of fruit driven wine with good structure thanks to 11 months seasoning a new oak barrel (Fre Manual harvest. Cold, pre-fermentation maceration of must. Fermentation in stainless steel tanks via indigenous yeast, with some lees contact for prior to barreling.

— Chris Campbell, Importer—VWI

For Inquiries, please contact: **Chris Campbell, Village Wine Imports National Sales Director**
 Email: chris@villagewineimports.com
 Phone: +1 (917) 846 1708