



BORSAO
BODEGAS



PRODUCER PROFILE

Estate owned by: Bodegas Borsao SA
Winemaker: José Luís Chueca
Total acreage under vine: 5584
Estate founded: 2001
Region: DO Campo de Borja
Country: Spain

Borsao Garnacha 2016

WINE DESCRIPTION

This wine shows all the varietal character of the Garnacha from Campo de Borja. Sourced from small parcels in the Tabuenca, Borja, and Pozuelo vineyards, it expresses the essence of Borsao.

Located between the Sierra de Moncayo mountain range and the Ebro River valley, this historic region has produced wine since the late 12th century. The continental climate is mitigated by the "Cierzo" wind that cools the vineyards.

ABOUT THE VINEYARD

Vineyards with an age of 15 to 25 years on stony and slimy soils with clay and limestone. Red clay mixed with sandstones in the Tabuenca, gravels and caillous in Borja and limestone in Pozuelo vineyards.

WINE PRODUCTION

Pellicular maceration during 1-2 days and in total between 10-12 days. Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 22°-28° C.

TASTING NOTES

This wine has a deep ruby color, a big sweet kiss of licorice, kirsch liqueur and darker currants, cherry red with violet nuances. Has a ripe fruit nose with floral tones. It is medium-bodied, refreshing, exuberant and fruity, pure and lusty spiciness and with a complex and long aftertaste

FOOD PAIRING

Casual food, vegetables, pasta and rice, chicken, red meat and barbecue in general.

VINEYARD & PRODUCTION INFO

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|-----------------------------|--|
| Vineyard name: | Tabuenca, Borja, Pozuelo |
| Soil composition: | Iron-rich, Clay, Sand, Gravel, and Stony |
| Elevation: | 1,200-2,400 feet |
| Exposure: | Eastern / Western |
| Harvest time: | Mid October |
| First vintage of this wine: | 2000 |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 10-12 days |
| Fermentation temperature: | 71-82 °F |
| Length of maceration: | 1-2 days |
| Malolactic fermentation: | Yes |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14.5 % |
| pH level: | 3.5 |
| Residual sugar: | 3.0 g/L |
| Acidity: | 5.4 g/L |
| Dry extract: | 31.0 g/L |

