



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 Macabeo-Chardonnay 2016

WINE DESCRIPTION

This wine expresses the bright freshness Campo de Borja can produce. Bodegas Borsao has crafted an elegant white that certainly preserves the vibrant youthful characteristics of the fruit.

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

The Tabuenca vineyards soil is mostly red clay mixed with sandstones; gravels and caillous are found in Borja, and limestone in Pozuelo. Each imparts distinct characteristics that add complexity to this blend. Altitudes vary between 1,200 and 2,400 feet.

WINE PRODUCTION

Hand selected bunches of Macabeo & Chardonnay are gently pressed to preserve the bright citrus aromas. The Macabeo is aged 3 months in oak, the Chardonnay in stainless steel tanks.

TASTING NOTES

Bright notes of lime and pineapple in the attack with just a hint of light grapefruit in the mid pallet combine for an elegant finish. The 3 months of French oak- barrel-aging adds a bright vanilla flavor and gives the wine the perfect balance of richness combining acidity.

FOOD PAIRING

Enjoy with fish and seafood. Also perfect for poultry, salads and ham.

VINEYARD & PRODUCTION INFO

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|-----------------------------|-------------------------------|
| Vineyard name: | Tabuenca, Borja, Pozuelo |
| Soil composition: | Clay, Sand, Gravel, and Stony |
| Exposure: | Eastern / Western |
| Harvest time: | Mid September |
| First vintage of this wine: | 2000 |

WINEMAKING & AGING

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|-----------------------------------|-----------------------------|
| Varietal composition: | 50% Macabeo, 50% Chardonnay |
| Prefermentation technique: | Cold maceration |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 15 days |
| Fermentation temperature: | 53-64 °F |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.5 % |
| pH level: | 3.2 |
| Residual sugar: | 2.5 g/L |
| Acidity: | 5.8 g/L |
| Dry extract: | 20.0 g/L |

