



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

Bolé 2015

WINE DESCRIPTION

Bolé fully expresses the characteristics of the vineyards it is crafted from. This blend of Garnacha, Syrah, and Cabernet Sauvignon is a tribute to what can be accomplished at Bodegas Borsao.

ABOUT THE VINEYARD

Vineyards with an age of 15 to 30 years for the Grenache and 17 years for the Syrah, both cultivated on stony, slimy soils with clay and limestone.

WINE PRODUCTION

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. Aging for 3 months in second use French oak barrels

TASTING NOTES

Cherry red, intense and vivid. Has a strong nose where aromas of ripe fruit and spices, with memories of new wood can be distinguished. Structured mouth, with a vivid and tasty step.

FOOD PAIRING

Salad and casual dishes, chicken, rice and pasta.

VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca/Borja/Pozuelo vineyards
Soil composition:	Clay and Clay-Loam
Exposure:	Eastern / Western
Year vineyard planted:	1990
Average Vine Age:	30
Harvest time:	October
First vintage of this wine:	2007
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	72% Garnacha, 23% Syrah, 5% Cabernet Sauvignon
Prefermentation technique:	Cold maceration
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	50-82 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	3

ANALYTICAL DATA

Alcohol:	15.0 %
pH level:	3.4
Residual sugar:	2.8 g/L
Acidity:	5.3 g/L
Dry extract:	29.0 g/L

