



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

Monte Oton 2016

WINE DESCRIPTION

The vineyards for Monte Oton are situated high on the windswept slopes of the Moncayo. The sun drench, arid location is ideal for harvesting, perfectly matured, fully ripened Garnacha grapes. The resulting wine is full bodied, elegantly textured and exhibits a long complex finish.

ABOUT THE VINEYARD

Vineyards with an age of 15 to 25 years, red clay mixed with sandstones in Tabuenca, gravels and caillous in Borja and limestone in Pozuelo.

WINE PRODUCTION

Cold maceration during 1-2 days and up to 12 days. Controlled temperature fermentation in stainless steel tanks at between 22°-28° C.

TASTING NOTES

Cherry red, intense has a ripe fruit nose, is full bodied and elegantly textured; exhibits a long complex finish.

FOOD PAIRING

Casual fare, chicken, pork, ribs. Pizza, pasta, rice based dishes, and grilled vegetables.

VINEYARD & PRODUCTION INFO

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:	2008

WINEMAKING & AGING

Length of maceration:	1-2 days
Malolactic fermentation:	Yes

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	3.0 g/L
Acidity:	5.3 g/L
Dry extract:	30.0 g/L

