



**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

## Tres Picos 2016

### WINE DESCRIPTION

Borsao Tres Picos is the flagship of the winery. The best Garnacha of the Campo de Borja area. It was the first "100% Garnacha" wine produced in Spain back in 2000. Grapes are hand picked in 300 kg boxes.

### WINE PRODUCTION

At the winery, a manual cluster selection is sorted. A cold maceration during 1-2 days in steel tank with controlled temperatures 22-30°C. The wine is aged for 5 to 6 months in new bordelaise barrels of French oak.

### TASTING NOTES

Very intense cherry red colour with tones of purple. Presents in the nose a great concentration of aromas of ripe red fruit with floral nuances. In the mouth, it is a well structured rich wine that evokes tastes of blackberry, plum and tones of leather and vanilla, with a soft and silky tannin.

### FOOD PAIRING

Barbecue, vegetables, beef and pork. Rice and pasta based dishes. Goes well with cheese and hearty meals, such as Chili, Shepard's Pie, and Lasagna.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuena, Borja, Pozuelo
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Northern / Southern
Average Vine Age:	18
Harvest time:	October
First vintage of this wine:	2000
Bottles produced of this wine:	150,000

### WINEMAKING & AGING

Varietal composition:	100% Garnacha
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	73-82 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	5-6 Months

### ANALYTICAL DATA

Alcohol:	15.0 %
pH level:	3.3
Residual sugar:	2.0 g/L
Acidity:	5.9 g/L
Dry extract:	28.0 g/L

