BORSAO BODEGAS

Viña Borgia Garnacha BIB 20L 2016

WINE DESCRIPTION
This 100% Garnacha wine from the Campo de Borja DO elegantly expresses the characteristics of this varietal.

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
Garnacha vineyards of 10 to 15 years old planted on a plateau of the Huecha river. Small parcels of the Tabuenca, Borja, and Pozuelo Vineyards; variying in altitude from 1,200 to 1,400 feet.

WINE PRODUCTION
Temperature controlled fermentation at between 22° C and 25° C in stainless steel tanks, where all the aromas are preserved. Done after a 15 days maceration period.

TASTING NOTES
Fresh bright red fruit balanced by a fine structure and ample bouquet. Viña Borgia is made from 100% Grenache and is a fine example of this varietal. This wine is vinified with utmost care and bottled under the strict supervision of the winemaker, José Luis Chueca Sancho.

FOOD PAIRING
Perfect for pasta, pizzas and even hamburgers. Goes well with cheese, and grilled vegetable based dishes.

VINEYARD & PRODUCTION INFO
Vineyard name:	Tabuenca, Borja, Pozuelo
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Northeastern / Western
Harvest time:	Late September
First vintage of this wine:	2000

WINEMAKING & AGING
Varietal composition:	100% Garnacha
Prefermentation technique:	Cold maceration
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
Alcohol:	14.0 %
pH level:	3.4
Residual sugar:	2.7 g/L
Acidity:	5.5 g/L
Dry extract:	27.0 g/L

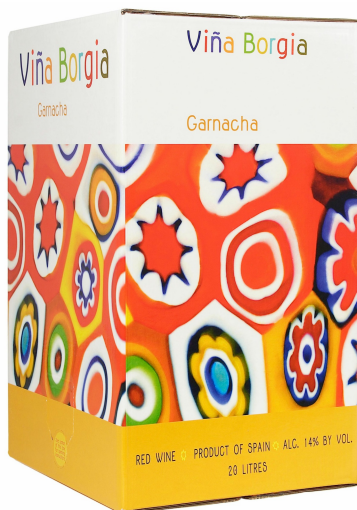### PRODUCER PROFILE
Estate owned by: Bodegas Borsao SA
Winemaker: José Luís Chueca
Total acreage under vine: 5584
Estate founded: 2001
Region: DO Campo de Borja
Country: Spain

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