



BORSÃO
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 1.5L 2016

WINE DESCRIPTION

Borsao Tres Picos is the flagship of the winery. The best garnacha of Campo de Borja area. It was the first "100% Garnacha" wine produced in Spain back in 2000.

ABOUT THE VINEYARD

Small Parcels in the red clay mixed with sandstones Tabuenca vineyard; gravels and caillous Borja vineyard; and limestone in Pozuelo vineyard.

WINE PRODUCTION

Grapes are hand picked in 300 kg boxes. 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, pork, rice & pasta.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, Stony, and Clay-Loam
Elevation:	1,200-2,400 feet
Exposure:	Northern / Southern
Year vineyard planted:	2000
Average Vine Age:	18
Harvest time:	Late October/ Early November
First vintage of this wine:	2000

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Prefermentation technique:	Cold maceration
Time on its skins:	1-2 days
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	73-82.4 °F °F
Length of maceration:	1-2 days
Malolactic fermentation:	Yes
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

