



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

Borsao Garnacha 2017

WINE DESCRIPTION

This wine shows all the varietal character of the Garnacha from Campo de Borja. Sourced from small parcels in the Tabuenca, Borja, and Pozuelo vineyards, it expresses the essence of Borsao.

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 nightly.

ABOUT THE VINEYARD

Vineyards with an age of 15 to 25 years on stony and slimy soils with clay and limestone. Red clay mixed with sandstones in the Tabuenca, gravels and caillous in Borja and limestone in Pozuelo vineyards.

WINE PRODUCTION

Pellicular 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.

TASTING NOTES

This wine has a deep ruby color, a big sweet kiss of licorice, kirsch liqueur and darker currants, cherry red with violet nuances. Has a ripe fruit nose with floral tones. It is medium-bodied, refreshing, exuberant and fruity, pure and lusty spiciness and with a complex and long aftertaste.

FOOD PAIRING

Casual food, vegetables, pasta and rice, chicken, red meat and barbecue in general.

VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca, Borja, and 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:	2000

WINEMAKING & AGING

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:	14.5 %
pH level:	3.5
Residual sugar:	3.0 g/L
Acidity:	5.4 g/L
Dry extract:	31.0 g/L

