

BORSAO BOLÉ

Variety:

Grenache, Syrah.

Characteristics of the vineyard:

Vineyards with an age of 15 to 30 years for the Grenache and 10 years for the Syrah, both cultivated on stony, slimy soils with clay and limestone.

Elaboration:

Maceration during 3-4 days and in total between 12-15 days. Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 22°-26° C. The wine has been matured in second and third use French oak barrels for five months.

Tasting notes:

Cherry red, intense and vivid. Has a strong nose where aromas of ripe fruit and spices, with memories of new wood can be distinguished. Structured mouth, with a vivid and tasty step.

Drinking temperature:

16° C.



2016



— Feb 2019 —



PLATA



INTERNATIONAL
WINE CHALLENGE

— May 2019 —



RECOMMENDED



AMAVI

ASOCIACIÓN DE MUJERES
AMANTES DE LA CULTURA DEL VINO

— May 2019 —



Best Wine
with
Wood



— Nov 2019 —



The Wine Advocate



eRobertParker.com

— Ap 2020 —



2017

MUNDUS vini®
DER GROSSE INTERNATIONALE WEINPREIS

— Sept 2020 —



vinous

— Feb 2021 —



JAMESSUCKLING.COM

— Feb 2021 —



1st CONCOURS INTERNATIONAL
GRENACHES
DU Monde

— May 2021 —



VINESPAÑA

— Jun 2021 —



GUÍAPEÑÍN

— Sep 2021 —



2018

La Semana Vitivinícola

— Jun 2022 —



VINESPAÑA

— Jun 2022 —



2020

JAMESSUCKLING.COM

— Feb 2023 —



Concours
Mondial

— Jun 2023 —

