

# BORSAO BOLÉ

## Variety:

Grenache, Syrah, Cabernet Sauvignon.

## 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 —



AMAVI

ASOCIACIÓN DE MUJERES  
AMANTES DE LA CULTURA DEL VINO

— May 2019 —



Best Wine  
with  
Wood

Anuario de los **EL PAIS**  
**>vinos**

— Nov 2019 —



The Wine Advocate

  
eRobertParker.com

— Ap 2020 —



## 2017

**MUNDUS vini**<sup>®</sup>  
DER GROSSE INTERNATIONALE WEINPREIS

— Sept 2020 —



**vinous**

— Feb 2021 —



**JAMESSUCKLING.COM**

— Feb 2021 —



1<sup>st</sup> 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 —

