

CABRIOLA

BY BORSAO

Variety:

Grenache, Syrah, Mazuela.

Characteristics of the vineyard:

Mountain vineyards with an age of 20 to 60 years, situated at an altitude of 350-700 meters, on stony, gravels and caillous, slimy soils with clay and limestone.

Elaboration:

Separate fermentation of each variety in stainless steel tanks at a controlled temperature of 24°-28° C. The wine is submitted to an aging of 12 months in bordelaise barrels of French oak and American oak.

Tasting notes:

Elegant ruby and garnet colour over a very deep cherry red. Aromas of vanilla with intense fruity tones and soft tannins coming from the wood. It has a long and pleasant very harmonic aftertaste, perfectly structured and fleshy.

Drinking temperature:

17° C.



2016

The Wine Advocate



— Ap 2020 —



SOMMELIER
WINE AWARDS

— Ap 2020 —



— Ap 2020 —



2017



— Jun 2021 —



INTERNATIONAL
WINE CHALLENGE

— Jun 2021 —



THE WINE MERCHANT.

— Jun 2021 —



GUÍAPEÑÍN

— Jun 2021 —



JAMESSUCKLING.COM

— Sep 2021 —



2018

ABC

— Jun 2022 —



La Semana Vitivinícola

— Jun 2022 —



VINESPAÑA

— Jun 2022 —



2019

Wine Spectator

— Sep 2022 —

TOP VALUE



JAMESSUCKLING.COM

— Sep 2022 —



GUÍAPEÑÍN

— Jun 2023 —



CONCURSO
INTERNACIONAL DE VINO
ZARCILLO

— Sept 2022 —

