BORSAO Clásico RED

Variety:

Grenache, Tempranillo, Cabernet Sauvignon.

Characteristics of the vineyard:

Vineyard with an age of 10 to 15 years on mostly chalky soils.

Elaboration:

Fermentation in inox tanks at temperature control of between 22° C and 25° C to preserve all the aromas from the Garnacha. Each variety is vinified separately and blended before bottling.

Tasting notes:

This wine with a strong red ruby dress with dark purple reflects, differs itself by an intense bouquet of ripe fruit on a basis of floral notes. Its large and balanced mouth of red ripe fruit and spices, offers us a velvet wine with elegant tannins and a perfect mixture finishing with a complex and persistent ending.

Drinking temperature:

16º C.





