

CRIANZA Selección BORSÃO

Variety:

Grenache, Syrah.

Characteristics of the vineyard:

Mountain vineyards with an age of 20 to 40 years, situated at an altitude of 500-700 meters, on stony, slimy soils with clay and limestone.

Elaboration:

Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 24°-28° C with a peak of 32° C. Maceration during 15 days in total. The wine is submitted to an aging of 10 months in bordelaise barrels of French oak (90%) and American oak (10%).

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.



2014

GUÍA 2018
DE VINOS GOURMETS
LOS MEJORES DE ESPAÑA

— Nov 2017 —

90 points

Decanter
World Wine Awards

— Jun 2017 —

Decanter
world wine awards
bronze

The Wine Advocate

Robert Parker
eRobertParker.com

— Jul 2017 —

89 points

JAMESSUCKLING.COM

— Jul 2017 —

89 points

GUÍAPEÑÍN

— Sept 2017 —

89 points

GUÍA 2017
DE VINOS GOURMETS
LOS MEJORES DE ESPAÑA

— Nov 2017 —

90 points

Grand Gold Medal in 2018

Concours
Mondial

— Jun 2018 —

CONCOURS MONDIAL
BORJA 2018
GRAND GOLD MEDAL

La
Semana
Vitivinícola

— Ap 2018 —

94 points

1^{er} CONCOURS INTERNATIONAL
GRENACHES
DU Monde

— May 2018 —

SILVER
MEDAL
GRENACHES DU Monde

2015

JAMESSUCKLING.COM

— Aug 2018 —

89 points

GUÍAPEÑÍN

— Oct 2018 —

91 points

La
Semana
Vitivinícola

— Ap 2019 —

93 points

1^{er} CONCOURS INTERNATIONAL
GRENACHES
DU Monde

— May 2019 —

CONCOURS INTERNATIONAL
GOLD
MEDAL
GRENACHES DU Monde

2016

GUÍAPEÑÍN

— Jul 2019 —

90 points

2017

vivino
★★★★★

4.1

2018

vivino
★★★★★

3.9

2019

vivino
★★★★★

3.9