

# BORSAO

## ROSADO SELECCIÓN

### Variety:

Grenache.

### Characteristics of the vineyard:

Vineyards with an age of 10 to 25 years.  
The soils are stony and slimy with clay and limestone.

### Elaboration:

Criomaceration during 6-12 hours and then bleeding-off.  
Fermentation in stainless steel tanks at a controlled temperature of between 14°-18° C.

### Tasting notes:

Red luminescent colour with warm glows.  
Has a strong aroma of berries and sweets.  
Very young and fresh in the mouth, well balanced with its acidity, rich in floral nuances and spices.

### Drinking temperature:

12° C.



## 2016



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— Jul 2017 —



Mondial du Rosé

— Aug 201 Argent



Guía Repsol

— Dec 2017 —



## 2017



## 2018



drinks business

— May 2019 —



## Wine Spectator

— Nov 2019 —



— Nov 2019 —



## 2020

## Decanter

— Jul 2021 —



ONE OF THE 18  
BEST SPANISH ROSÉ  
HIGHLY RECOMMENDED

## 2021



— Jun 2022 —



## 2022

