

Viña Borgia

BORSAO

Variety:

Grenache.

Characteristics of the vineyard:

Vineyards of Grenache from 10 to 15 years old planted on a plateau of the Huecha river.

Elaboration:

Temperature controlled fermentation at between 22° C and 25° C in stainless steel tanks, where all the aromas are preserved. Done after a 15 days maceration period.

Tasting notes:

Fresh bright red fruit balanced by a fine structure and ample bouquet. Viña Borgia is made from 100% Grenache and is a fine example of this varietal. This wine is vinified with utmost care and bottled under the strict supervision of the winemaker, José Luis Chueca Sancho.

Drinking temperature:

16° C to 18° C.



2013



— Jul 2014 —



— Nov 2014 —



— Feb 2015 —



2014



— Sept 2015 —



— En 2016 —



2015



— En 2017 —



2016



★★★★★



2017



★★★★★



2018



★★★★★



2019



★★★★★



2020



★★★★★

