

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 Sáncho.

Drinking temperature:

16° C to 18° C.



2011

The Wine Advocate



88
Points

— Nov 2012 —



— May 2012 —



— Sept 2012 —

2012

MUNDUS vini®
DER GROSSE INTERNATIONALE WEINPREIS

— Sept 2013 —



Wine Spectator
www.winespectator.com

— Dec 2013 —



2013

THE SPIEGELAU
INTERNATIONAL WINE
COMPETITION

— Jul 2014 —



WINEENTHUSIAST
MAGAZINE

— Nov 2014 —



SUNSET INTERNATIONAL
WINE COMPETITION

— Feb 2015 —



2014

MUNDUS vini®
DER GROSSE INTERNATIONALE WEINPREIS

— Sept 2015 —



WINEENTHUSIAST
MAGAZINE

— Jan 2016 —



2015

WINEENTHUSIAST
MAGAZINE

— Jan 2017 —



vinous

— May 2017 —



2016

vivino
★★★★★



2017

vivino
★★★★★

