

BORSAO

berola

Variety:

Grenache, Syrah.

Characteristics of the vineyard:

Mountain vineyards with an age of 35 to 60 years for the Grenache and 10 years for the Syrah. Both are cultivated at an altitude of 600-700 meters on stony, slimy soils with clay and limestone.

Elaboration:

Maceration during 3-4 days and in total between 12-15 days. Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 22°-26° C.

Has an aging of 14 months in bordelaise barrels of French and American oak.

Tasting notes:

Intense cherry red colour. Remarkable aromatic complexity with memories of black fruit and balsamic and toasted touches. Warm and gentle in the mouth, with soft but persistent tannins in perfect balance with the alcohol.

Drinking temperature:

16° C.



BORSAO
BODEGAS