

BORSAO

BLANCO SELECCIÓN

Variety:

Macabeo, Chardonnay.

Characteristics of the vineyard:

Hand selected bunches of Macabeo & Chardonnay are gently pressed to preserve the bright citrus aromas dominated by lime and pineapple.

Elaboration and Tasting

The Macabeo sees 3 months of French oak-barrel-aging that adds a bright vanilla flavor and gives the wine the perfect balance of richness combining acidity. Enjoy with fish or poultry, by itself, of course with friends! We say at the vineyard its like drinking a glass of Spanish sunshine.

Drinking temperature:

12° C.



BORSAO
BODEGAS