

BORSAO

Clásico RED

Variety:

Grenache, Tempranillo,
Cabernet Sauvignon.

Characteristics of the vineyard:

Vineyard with an age of 10 to 15 years
on mostly chalky soils.

Elaboration:

Fermentation in inox tanks at
temperature control of between 22° C
and 25° C to preserve all the aromas
from the Garnacha. Each variety is
vinified separately and blended before
bottling.

Tasting notes:

This wine with a strong red ruby dress
with dark purple reflects, differs itself
by an intense bouquet of ripe fruit on
a basis of floral notes. Its large and
balanced mouth of red ripe fruit and
spices, offers us a velvet wine with
elegant tannins and a perfect mixture
finishing with a complex and persistent
ending.

Drinking temperature:

16° C.



BORSAO
BODEGAS