

CRIANZA Selección BORSAO

Variety:

Grenache, Syrah.

Characteristics of the vineyard:

Mountain vineyards with an age of 20 to 40 years, situated at an altitude of 500-700 meters, on stony, slimy soils with clay and limestone.

Elaboration:

Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 24°-28° C with a peak of 32° C. Maceration during 15 days in total. The wine is submitted to an aging of 10 months in bordelaise barrels of French oak (90%) and American oak (10%).

Tasting notes:

Elegant ruby and garnet colour over a very deep cherry red. Aromas of vanilla with intense fruity tones and soft tannins coming from the wood. It has a long and pleasant very harmonic aftertaste, perfectly structured and fleshy.

Drinking temperature:

17° C.

