

GRAN CAMPELLAS

BORSAO

Variety:

Garnacha, Cabernet Sauvignon and
Tempranillo.

Characteristics of the vineyard:

Vineyard with an age of 15 to 30 years on
chalky, slimy and limestone soils, from 400-
600 meters above sea level.

Elaboration:

Fermentation in inox tanks at temperature
control of between 25° C and 30° C to
preserve all the aromas from the Garnacha.
Each variety is vinified separately and blended
before bottling. Grown up 8 months in oak
barrels an followed by a maturation in bottle
during 14 months, what shows in this crianza
the special characteristics of these varieties.

Tasting notes:

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:

16° C.



BORSAO
BODEGAS