# monte OTON borsao

### Variety:

Grenache.

## Characteristics of the vineyard:

Vineyards of Garnacha of 15 to 25 years planted on stony soils with clay and limestones.

### Elaboration:

Temperature controlled fermentation at between 22°C and 25°C in stainless steel tanks to preserve all the aromas of the Garnacha. Done after a 15 days maceration period.

### Tasting notes:

The vineyards for Monte Oton are situated high on the windswept slopes of the Moncayo. The sun drench, arid location is ideal for harvesting, perfectly matured, fully ripened Garnacha grapes. The resulting wine is full bodied, elegantly textured and exhibits a long complex finish.

### Drinking temperature:

16°C to 18°C.



