

BORSAO ROBLE

Variety:

Grenache, Syrah.

Characteristics of the vineyard:

Vineyards with an age of 15 to 30 years for the Grenache and 10 years for the Syrah, both cultivated on stony, slimy soils with clay and limestone.

Elaboration:

Maceration during 3-4 days and in total between 12-15 days. Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 22°-26° C. Aging for 3 months in French oak bordelaise barrels of first and second wine.

Tasting notes:

Cherry red, intense and vivid. Has a strong nose where aromas of ripe fruit and spices, with memories of new wood can be distinguished. Structured mouth, with a vivid and tasty step.

Drinking temperature:

16° C.



BORSAO
BODEGAS