BORSAO
ROSADO SELECCIÓN

Variety:

Grenache.

Characteristics of the vineyard:

Vineyards with an age of 10 to 25 years. The soils are stony and slimy with clay and limestone.

Elaboration:

Criomaceration during 6-12 hours and then bleeding-off.
Fermentation in stainless steel tanks at a controlled temperature of between 14º-18º C.

Tasting notes:

Red luminescent colour with warm glows. Has a strong aroma of berries and sweets. Very young and fresh in the mouth, well balanced with its acidity, rich in floral nuances and spices.

Drinking temperature:

12º C.

BORSAO
BODEGAS