

# BORSAO ROSÉ

**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 14°-18° 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:**

12° C.

