

BORSAO

TINTO SELECCIÓN

Variety:

Grenache, Tempranillo, Syrah.

Characteristics of the vineyard:

Vineyards with an age of 15 to 25 years on stony and slimy soils with clay and limestone.

Elaboration:

Pellicular maceration during 3-4 days and in total between 10-12 days.
Separate fermentation of each variety in stainless steel tanks at a controlled temperature of between 22°-24° C.

Tasting notes:

Cherry red with violet nuances.
Has a ripe fruit nose with floral tones.
Full bodied wine, spicy and with a complex and long aftertaste.

Drinking temperature:

16° C.



BORSAO
BODEGAS