

# BORSAO

## SELECCIÓN

**Variety:**

Grenache, Tempranillo.

**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