Viña Borgia ROSÉ

Variety:

Grenache.

Characteristics of the vineyard:

Vineyards from 350 to 500 meters above sea level with an age of 10-15 years. Their soils are chalky.

Elaboration:

Fermentation in inox tanks at controlled temperatures between 14° C and 16° C. Fining and filtering.

Tasting notes:

Young rose wine with elegant aromas. Clear, bright raspberry tinged wine produced from the teardrop juice of a selection of our best Grenache grapes. Intense fruit aromas, smooth and balanced on the palate.

Drinking temperature:

8º C.



