

Viña Borgia

BORSAO

Variety:

Grenache.

Characteristics of the vineyard:

Vineyards of Grenache from 10 to 15 years old planted on a plateau of the Huecha river.

Elaboration:

Temperature controlled fermentation at between 22° C and 25° C in stainless steel tanks, where all the aromas are preserved. Done after a 15 days maceration period.

Tasting notes:

Fresh bright red fruit balanced by a fine structure and ample bouquet. Viña Borgia is made from 100% Grenache and is a fine example of this varietal. This wine is vinified with utmost care and bottled under the strict supervision of the winemaker, José Luis Chueca Sáncho.

Drinking temperature:

16° C to 18° C.



BORSAO
BODEGAS