Borsao

Berola

70% Garnacha, 20% Syrah, 10% Cabernet Sauvignon

Tasting Notes:

A wine with a lot of depth and an intense garnet color. Aromas of black fruit and balsamic and toasted touches. Intense in the mouth, very friendly, with soft tannins and perfectly balanced acidity.

Vineyards:

Region: Campo de Borja, Spain

Vineyard Size: 350 Garnacha hectares / 100 Syrah hectares

Year Planted: Vines up to 60 years old

Sourcing: Estate Owned

Planting Density: 2000 garnacha plants per hectare / 3000 syrah

plants per hectare

Training Method: Bush wines + Trellis

Soil Composition: Stony soils with clay and limestone

Elevation: 400–700m

Practices: Sustainable - Wineries for Climate Protection certified

Winemaking:

Harvest: Prioritized manual harvesting. October and November

2020. Early and wet vintage, with above average rainfall, provided less concentration in the syrah for this wine. However, we were able to find optimum quality grapes in plots that had good ventilation and

less water retention.

Fermentation: Maceration during 3–4 days and in total between

12–15 days. Separate fermentation of each variety in stainless seel tanks at a controlled temperature.

Malolactic

Fermentation: Full

Aging: The wine is aged for 14 months in bordelaise barrels

of French and American oak.

Technical Data:

Alcohol: 14.5%

Residual Sugar: 0.77 grams/liter Acidity: 5.3 grams/liter

PH: 3.53



