

Borsao

Cabriola

55% Garnacha, 39% Syrah, 6% Mazuela

Tasting Notes:

Elegant ruby and garnet background. Aromas of fresh red fruits, some ripe fruit and subtle hints of wood. Sweet tannins and long, intense and very balanced aftertaste.

Vineyards:

Region: Campo de Borja, Spain
Vineyard Size: 400 Garnacha hectares / 150 Syrah hectares
Year Planted: 25 to 60 year-old vines
Sourcing: Estate Owned
Planting Density: 2000 garnacha plants per hectare / 3000 syrah plants per hectare
Training Method: Bush wines + Trellis
Soil Composition: Stony, gravels and calcareous soils with clay and limestone
Elevation: 400-700m
Practices: Sustainable - Wineries for Climate Protection certified

Winemaking:

Harvest: Prioritized manual harvesting. October and November 2019. Early harvest, with slightly lower than average rainfall. This favored excellent health, especially in the Mazuela variety. Good concentrations and very complete ripening of all varieties.

Fermentation: Separate fermentation of each variety in stainless steel tanks at a controlled temperature. The wine is submitted to an aging of 12 months in bordelaise barrels of French oak and American oak.

Malolactic Fermentation: Full

Aging:

The wine is aged for 12 months in bordelaise barrels of French oak and American oak.

Technical Data:

Alcohol: 15%
Residual Sugar: 0.96 grams/liter
Acidity: 5.3 grams/liter
PH: 3.48

