

# Borsao

## Selección Blanco

65% Macabeo, 25% Chardonnay, 10% Viognier

### Tasting Notes:

Pale yellow color, clean and very bright. Wide variety of fruity aromas such as peach or pineapple. Perfect balance between structure and acidity, with fresh fruit, flowers and some spicy touches.

### Vineyards:

Region: Campo de Borja, Spain  
Vineyard Size: 20 Macabeo hectares / 20 Chardonnay hectares / 10 Viognier hectares  
Year Planted: 10 to 30 years old vines  
Sourcing: Estate Owned  
Training Method: Bush vines + Trellis  
Soil Composition: Aluvial soils for the Viognier and Chardonnay and clay-limestone, stony and loamy soils for the Macabeo.  
Practices: Sustainable - Wineries for Climate Protection certified

### Winemaking:

Harvest: Prioritized manual harvesting. September 2024.  
The year was marked by lack of precipitation during the growing cycle. Pushing the yields lower and providing grapes with perfect sanitary conditions.

Fermentation: The Chardonnay and Viognier were fermented in stainless steel tanks and the Macabeo in French oak barrels. In order to provide structure and texture, the wine remained on the lees for 3 months.

Malolactic Fermentation: No

### Technical Data:

Alcohol: 13%  
Residual Sugar: 0.42 grams/liter  
Acidity: 6.1 grams/liter  
PH: 3.3

