



## Borsao Berola 2016

### WINE DESCRIPTION

This blend of 70% Garnacha, 20% Syrah, 10% Cabernet Sauvignon, shows the finesse of the Borsao line. Crafted from selected small parcel fruit, from the Tabuenca, Borja, and Pozuelo oldest vineyards.

Mountain vineyards with an age of 35 to 60 years for the Garnacha and 17 years for the Syrah. Both are cultivated at an altitude of 600-700 meters on stony, slimy soils with clay and limestone.

### TASTING NOTES

Intense cherry red color. Remarkable aromatic complexity with notes of black fruit, light balsamic and toasted touches that remind of BBQ and a vanilla chocolate cake. Cherry cola, lavender, bright red and black preserves in the mouth, full bodied with rich complexity

### FOOD PAIRING

Goes well with beef, pork, pasta, cheese, and rice based dishes like paella.

### VINEYARD & PRODUCTION INFO

|                             |                               |
|-----------------------------|-------------------------------|
| Vineyard name:              | Tabuenca, Borja, Pozuelo      |
| Soil composition:           | Clay, Sand, Gravel, and Stony |
| Elevation:                  | 1,200-2,400 feet              |
| Exposure:                   | Northern / Southern           |
| Year vineyard planted:      | 1950s through 1980s           |
| Harvest time:               | Late October/Early November   |
| First vintage of this wine: | 2007                          |
| Average Wine Age:           | 35                            |

### WINEMAKING & AGING

|                                  |   |
|----------------------------------|---|
| Varietal composition:            | 70% Garnacha, 20% Syrah, 10% Cabernet Sauvignon |
| Fermentation container:          | Stainless steel tanks                           |
| Fermentation temperature:        | 71-82 °F  |
| Length of maceration:            | 1-2 days  |
| Malolactic fermentation:         | Yes   |
| Type of aging container:         | Barrels   |
| Size of aging container:         | 225-300L  |
| Age of aging container:          | 50% New, 50% Second Year                        |
| Type of oak:                     | French and American                             |
| Length of aging before bottling: | 12-14 months                                    |
| Prefermentation technique:       | Cold maceration                                 |
| Total SO <sub>2</sub> :          | 81 mg/L   |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 15.29%  |
| Residual sugar: | 2.3 g/L |
| Acidity:        | 5.9 g/L |
| Dry extract:    | 30 g/L  |

### PRODUCER PROFILE

Estate owned by: Bodegas Borsao SA  
Winemaker: Jose Luis Chueca  
Total acreage under vine: 5584  
Estate founded: 2001  
Region: DO Campo de Borja  
Country: Spain