



## 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

## Borsao Berola 2013

### 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 Grenache 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, pasta, cheese, hearty soups, and rice based dishes like paella.

### VINEYARD & PRODUCTION INFO

Soil composition:	Clay, Sand, Gravel, and Stony
Elevation:	2,700- Tabuenca; 1500 Borja; 1150 - Pozuelo 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

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