



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 Rosé 2017

WINE DESCRIPTION

This crisp and lush Rosé from the Campo de Borja DO in northeastern Spain is 100% Garnacha. Like its red and white companions, this rosé is fermented in stainless steel and sees no oak aging, preserving the vibrantly youthful characteristics of the fruit.

Located between the Sierra de Moncayo mountain range and the Ebro River valley, this historic region has produced wine since the late 12th century. The continental climate is mitigated by the "Cierzo" wind that cools the vineyards.

Small parcels at varying altitudes from 1,200 to 2,400 feet. Soil composed of red clay mixed with sandstones in the Tabuenca Vineyards; gravels and caillous in Borja, and limestone in Pozuelo.

Criomaceration during 1 to 3 hours and then bleed-off. Fermentation in stainless steel tanks at a controlled temperature of between 14°-18° C.

TASTING NOTES

Red luminescent colour with warm glows of copper salmon. Has a strong aroma of berries and white flowers. Very young and fresh in the mouth, well balanced with its acidity, rich in floral nuances and spices. Hints of tangerine and asian pear preimate this vintage.

FOOD PAIRING

Ideal for appetizers, salads, grilled vegetables, seafood, fish tacos, and light casual fare.

VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca/Borja/Pozuelo
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Eastern / Western
Year vineyard planted:	2000
Harvest time:	September
First vintage of this wine:	2000
Average Wine Age:	18

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Fermentation temperature:	57-64 °F
Size of aging container:	225L
Prefermentation technique:	Cold maceration
Time on its skins:	1-3 hours

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.1
Residual sugar:	2.7 g/L
Acidity:	5.8 g/L
Dry extract:	19 g/L