



Viña Borgia Macabeo BIB 20L 2019

WINE DESCRIPTION

This wine expresses the bright freshness Campo de Borja can produce.

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

Vineyard with an age of 10 to 15 years on mostly chalky soils.

Controlled temperature fermentation between 12° and 18°C in stainless steel tanks.

TASTING NOTES

Young crisp white wine with a light straw colour, elegant aromas of citrus, peach and pear fruit. Bright tastes of key lime pie with the subtle notes and structure.

FOOD PAIRING

Great with appetizers, salads and seafoods. Also for a reception as firm structure holds up to a number of passed hors d'oeuvres

VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuena, Borja, Pozuelo
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Eastern / Western
Harvest time:	Mid September
First vintage of this wine:	2000

WINEMAKING & AGING

Varietal composition:	100% Macabeo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	54-64 °F
Total SO ₂ :	117 mg/L

ANALYTICAL DATA

Alcohol:	12.27%
Residual sugar:	1.8 g/L
Acidity:	5.4 g/L
Dry extract:	20 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