



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

Zarihs by Borsao 2017

WINE DESCRIPTION

100 % Syrah from the Campo de Borja DO in northeastern Spain. 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 nightly.

Syrah was planted 16 years ago in the foothills of the Moncayo to take advantage of the soil, sun and the uniqueness of the Cierzo, which freshens the grapes from bloom to peak maturity. The vines are 600-700 meters above sea level, in limestone soil, giving the Syrah a pleasant acidity.

The maceration is between 1- 2 days and the total fermentation takes 10-12 days in stainless steel tanks at a controlled temperature of 22 ° to 28 °. At that time 40% of the wine is aged in new American oak barrels for 12 months, and other in stainless steel tank.

TASTING NOTES

Appearance: Opaque red-black. Crimson-purple rim. Aroma: Powerful impression of blackberries, with a hint of wood smoke and sweet vanilla. The nose begins to open up and develops notes of dark chocolate. Palate: The initial impact is very full bodied, with a plush, soft structure. Flavours of dark berries dominate; wild blackberries and dried plums, with notes of espresso coffee.

FOOD PAIRING

Rice based dishes like paella, beef, pork, pasta, grilled vegetables.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, Gravel, Pebbly, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Northern / Southern
Harvest time:	Late October/Early November
First vintage of this wine:	2013

WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	71-82 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	American
Prefermentation technique:	Cold maceration
Total SO ₂ :	73 mg/L

ANALYTICAL DATA

Alcohol:	15.3%
pH level:	3.62
Residual sugar:	2.2 g/L
Acidity:	5.2 g/L
Dry extract:	31 g/L