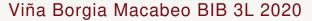




PRODUCER PROFILE

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



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

Vineyards 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 citris, 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 the firm structure holds up to a number of passed hors d'oeuvre.

VINEYARD & PRODUCTION INFO

Vineyard name: Tabuenca, Borja, Pozuelo

Soil composition: Iron-rich, Clay, Stony, and Clay-Loam

Elevation: 1,200-2,400 feet Exposure: Eastern / Western

Year vineyard planted: 2000

Harvest time: Mid September

First vintage of this wine: 2000 Average Wine Age: 18

WINEMAKING & AGING

Varietal composition: 100% Macabeo Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 15 days
Fermentation temperature: 54-64 °F
Total SO2: 110 mg/L

ANALYTICAL DATA

 Alcohol:
 12.3%

 pH level:
 3.17

 Residual sugar:
 1.6 g/L

 Acidity:
 5.3 g/L

 Dry extract:
 19.1 g/L

