



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

Tres Picos 2017

WINE DESCRIPTION

Borsao Tres Picos is the flagship of the winery. The best Garnacha of the Campo de Borja area. It was the first "100% Garnacha" wine produced in Spain back in 2000. Grapes are hand picked in 300 kg boxes.

WINE PRODUCTION

At the winery, a manual cluster selection is sorted. A cold maceration during 1-2 days in steel tank with controlled temperatures 22-30°C. The wine is aged for 5 to 6 months in new bordelaise barrels of French oak.

TASTING NOTES

Very intense cherry red colour with tones of purple. Presents in the nose a great concentration of aromas of ripe red fruit with floral nuances. In the mouth, it is a well structured rich wine that evokes tastes of blackberry, plum and tones of leather and vanilla, with a soft and silky tannin.

FOOD PAIRING

Barbecue, vegetables, beef and pork. Rice and pasta based dishes. Goes well with cheese and hearty meals, such as Chili, Shepard's Pie, and Lasagna.

VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca, Borja, Pozuelo
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Northern / Southern
Average Vine Age:	18
Harvest time:	October
First vintage of this wine:	2000
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	73-82 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	5-6 Months

ANALYTICAL DATA

Alcohol:	15.5 %
Residual sugar:	2.1 g/L
Acidity:	5.7 g/L
Dry extract:	27.0 g/L
Total SO2:	74.0 mg/L