

TRES PICOS BORSAO

Variety:

Grenache.

Characteristics of the vineyard:

Mountain vineyards with an age of 35 to 60 years situated at an altitude of 600-700 meters, on stony, slimy soils with clay and limestone.

Elaboration:

Maceration during 20-25 days in total. Fermentation in stainless steel tanks at a controlled temperature of between 25°-30° C. The wine is submitted to an aging of 5 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.

Drinking temperature:

17° C.

