

Tres Picos Garnacha



Producer: Bodegas Borsao
Winemaker: Jose Luis Chueca
Country of Origin: Spain
Region of Origin: Campo de Borja
Grapes: Garnacha 100%
ABV: 15%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians
Closure Type: Cork



The One-Liner

Borsao and Garnacha - the perfect pairing, just look at the awards and accolades!

Tasting Note

Deep cherry red in colour with a hint of purple. A bouquet of mature red fruits with floral notes that are typical of the best Garnachas. The palate is rich and well-structured showing flavours of blackberries, strawberries and tones of leather, vanilla and a smoky burnt treacle tang. Perfectly combined with a sweet and pleasant tannin, with a generous and balanced finish.

Producer Details

Bodegas Borsao was established in 1959. In 2001 it joined with two of the most progressive, co-operative, cellars in the Campo de Borja region to form a limited company. Here in the Campo de Borja zone east of Rioja, grapes are sourced from over 700 member growers covering 2,400 hectares - nearly a third of the region's total. Vineyards lie in the undulating foothills of the Moncayo mountain, ranging from 350m to 850m above sea level. At lower levels vines are newer and may undergo some irrigation, but higher up the slopes the vines are older, unirrigated bush vines. The climate is rather severe and arid, with hot dry days, and cool nights - which allow optimum acidity levels to be maintained within the grapes. Garnacha thrives in these conditions and represents 80% of total production. The Cierzo wind from the Moncayo brushes the foothills of the mountain. This cold, dry wind reduces humidity levels and allows grapes to be picked a couple of weeks later in the harvest, at full maturity. Borsao has access to a large selection of vineyard plots at different altitudes, and hence to a wide range of great quality grapes. They are recognised for their entry level varieties - as outstanding examples of easy-to-drink inexpensive wines - as they are for their premium wines, in particular the iconic, multi award winning Tres Picos.

In The Vineyard

The grapes come from vineyards that are between 35 and 40 years old. Located on uneven terrain at an altitude of 600 to 700 metres, these vineyards yield under four and a half tons of grape per hectare. Harvesting by hand early October

In The Winery

Fermentation in stainless steel tanks at a temperature between 25°C and 30°C with 21 days maceration on skins. Maturation for 10 months in French oak barriques.

Awards & Press

2010 Vintage: International Wine & Spirit Competition 2012 - Bronze

Food Recommendations

Roast or grilled red meats

2011 Vintage: "Rich and juicy, this red delivers a mouthful of blackberry and black cherry, backed by chocolate and licorice notes. Offers gentle tannins and slightly balsamic acidity, but stays balanced through the sweet finish. Better than previously reviewed. Drink now through 2017. 88 Points" Thomas Matthews, Wine Spectator, December 2013

2010 Vintage: Included in the Wine Spectator's '100 Outstanding Values' for 2012 with 90 points, published in 31st December 2012 issue

2010 Vintage: "One of my favourite offerings from the Bodegas Borsao... Made from 100% Garnacha aged in equal parts stainless steel and French oak, this is the Bodegas Borsao's interpretation of Châteauneuf du Pape... Deep notes of roasted herbs, sweet black cherries and raspberries, peppers and spice soar from the glass of this dark ruby/purple-tinged wine. Full-bodied, rich, ripe, silky textured, pure and long, this unbelievable value should drink well for 3-4 years. 92 points." Robert Parker, Wine Advocate #203, 30th Oct 2012