

Borsao Garnacha



Producer: Bodegas Borsao
Winemaker: Jose Luis Chueca
Country of Origin: Spain
Region of Origin: Campo de Borja
Grapes: Garnacha 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians
Closure Type: Screw Cap



The One-Liner

It would be hard to find a more highly praised wine than this Garnacha!

Tasting Note

The nose is open, generous and spicy. The palate has an appealing, easy-drinking juicy style with soft plum, bramble and cherry fruit. Supple tannins are balanced by fresh acidity and a touch of pepper.

Producer Details

Bodegas Borsao was established in 1959. In 2001 it joined with two other 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

From Garnacha grown on poor, stony soils in the foothills of the Moncayo mountain, harvested in the first half of October.

In The Winery

Fermentation in stainless steel tanks at a controlled temperature between 22 and 26C with 7 to 12 days maceration.

Awards & Press

2012 Vintage: "I've never quite understood why this deep and juicy, brambly jam and blackberry-flavoured red from old-vine garnacha by the Bodegas Borsao co-operative has stayed so cheap despite widespread critical acclaim. No matter: this is a genuine example of a wine that punches way above its weight." David Williams, The Observer, 19th January 2014

Food Recommendations

Drink with slow-cooked belly pork, or perhaps chorizo with chickpeas (as recommended by Sommelier Wine Awards judge Martin Lam).