

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.



2017

Jancis Robinson
— Jan 2019 —

17.5
20



Vine España

— Feb 2019 —



GRAN ORO



— Feb 2019 —

92
points



— Mar 2019 —



2018



— May 2020 —



GUÍAPEÑÍN

— Jul 2020 —

91
points



— Nov 2020 —

91
points

vinous

— Feb 2021 —

90
points

JAMESSUCKLING.COM

— Feb 2021 —

90
points



— Mar 2021 —



2019

VINESPAÑA

— Jun 2021 —



— Jun 2021 —



Concours Mondial

— Jun 2021 —



GUÍAPEÑÍN

— Jun 2021 —



GUÍA 2022
DE VINOS GOURMETS

— Nov 2021 —

94
points

JAMESSUCKLING.COM

— Feb 2022 —

90
points