



Campo de Borja Tempranillo – Cabernet Sauvignon



Varietal: 85% Tempranillo, 15% Cabernet Sauvignon

Elevation:

Practice:

Dry Extract:

Appellation:

Production:

Alcohol: 13.5%

Acidity: 5.30 gr/liter

Residual Sugar: 2.30 gr/liter

pH Level: 3.60

Tasting Notes:

This modern wine is aromatic and medium bodied with ripe red fruit, toasty oak and vanilla flavors balanced by bright acidity and moderate tannin.

Aging:

Four months aging in American oak barrels to add complexity and flavor.

Winemaking:

15 days of maceration and fermentation in stainless steel tanks.

Food Pairing:

Serve with anything off the grill.

Accolades:

