



Campo de Borja Mosen Cleto



Varietal: 75% Garnacha, 25%
Tempranillo

Elevation:

Practice:

Dry Extract:

Appellation: Campo de Borja, Spain

Production:

Alcohol: 13.5%

Acidity:

Residual Sugar:

pH Level:



Tasting Notes:

Voluptuous aromas of vanilla-tinged black fruits lead to smoky black cherry flavors, and a seamless, elegant finish. Dry, medium-bodied and well balanced.

Aging:

Aged nine months in American oak barrels to add complexity.

Winemaking:

Grapes are harvested from vines an average of 25 years old. Each variety is vinified on its own. Maceration lasts ten days in stainless steel tanks at 77° F. After 15 days of malolactic fermentation the wine is blended.

Food Pairing:

Serve at room temperature with all foods. Excellent with anything off the grill.

Accolades: