# Borsao Macabeo



**Producer:** Bodegas Borsao **Winemaker:** Jose Luis Chueca **Country of Origin:** Spain

Region of Origin: Campo de Borja

Grapes: Macabeo 100%

ABV: 12.5% Case Size: 6x75cl Vintage: 2015

Closure Type: Screw Cap

# The One-Liner

A ripe, fruity and refreshing white from the region's premium producer.

# **Tasting Note**

Fresh and floral nose with ripe peach and lemon. Nutty stone fruit characters are matched by a broad, textural palate and clean, fruity 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 irriation, 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 optimium 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 wine 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 varietals - 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 100% Macabeo grown on poor, stony soils in the foothills of the Moncayo mountain.

# In The Winery

After chilling the must, a short period of skin contact is followed by long slow fermentation at controlled temperature.

# **Food Recommendations**

Grilled white fish, prawns and mussels.