

PORTAL DEL MONCAYO

D.O. Campo de Borja

Tinto Selección Barrica 2015, Pasión



GRAPE VARIETY: 100% Garnacha

DENOMINACIÓN DE ORIGEN: CAMPO DE BORJA

VINEYARDS: Located in the foothills of the Moncayo mountain range. Finesa Salmerina 2: 1 hectare; Rane plot: 2 hectares. Vines are 40 years old, planted in traditional bush vine system (2.5 x 2.5m) Situated in the village of Tabuenca at 700 metres above sea level. Vineyard slope 20%. Cabeza-ton plot: 2 hectares; Terrer plot: 1 hectare. Vines are 50 years old, planted in traditional bush vine system (1.5 x 1.5m) Situated in the village of Bulbuenta at 600 metres above sea level. Vineyard slope 15% .

SOIL: Brown, limy soil of medium-high stoniness, arranged in terraces. Low levels of organic material contribute to good vine growing potential.

CLIMATE: Continental with influences from the Atlantic in winter and the Mediterranean in summer. Warm days, cool nights and low rainfall. The Cierzo wind from the north-west has a powerful effect in producing strong, healthy grapes. Climate is quite unique and different from other winegrowing areas.

YIELD: Low, due to the natural characteristics of the grape variety and methods of cultivation. Less than 1 kg per vine.

CULTIVATION: Low volume production with care taken to produce healthy grapes of excellent quality. Cultivation follows ecologically sound practices in order to protect the environment and local flora and fauna.

HARVESTING: Grapes handpicked at dawn and collected in 15kg crates.

Date harvested: September 2015

WINEMAKING PROCESS: Malolactic fermentation in barrel. Gentle stirring of lees. Aged 9 months in new, second-fill, 225 litre, French oak barrels. Stands three months in bottle before shipment.

TASTING NOTES: Intense colour, picota cherry red with purple tones. Powerful bouquet of ripe fruits (blackberry, raspberry and dark plum) and delicate, aromatic balsams. Notes of liquorice and wild violets. Intense, expressive; long and silky in the mouth. Good acid levels, well-balanced tannins and bursting with fruit throughout. A complete wine with a long and harmonious finish, evoking all the natural splendour of its terroir (terroir). May contain some natural sediments as filtration is kept to a minimum in order to preserve its natural properties.

SERVING TEMPERATURE: 14-16 °C



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