

PORTAL DEL MONCAYO

D.O. Campo de Borja

Selección Joven 2018, Ilusión



GRAPE VARIETY: 100% Garnacha

DENOMINACIÓN DE ORIGEN: CAMPO DE BORJA

VINEYARDS: Family own vineyards divided into different plots. Located in the foothills of the Moncayo mountain range.

Rane 2 plot: 4 hectares. Vines are 40 years old, planted in traditional bush vine system (2.5 x 2.5m) in the village of Tabuenca, at 650m above sea level. Vineyard slope 15%

Pranillo plot: 2 hectares. Cabezatón 2 plot: 4 hectares. Trulluelos plot: 3 hectares. Zarzuela plot: 4 hectares. Abejera plot: 4 hectares. Fifty year old vines, planted in traditional bush vine system (1.5 x 1.5m) in the village of Bulbunte, at 600m above sea level. Vineyard slope 15%.

SOIL: Gravel, alluvial and clay soils with average stoniness and a low level of organic material enabling close nutrient control for each vineyard.

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. 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 are handpicked at dawn using 15 kg crates. Date of harvest: September 2018.

WINEMAKING: Cold maceration and alcoholic fermentation at controlled temperatures in 15,000 litre, epoxy-coated concrete tanks. Pumping over is carried out manually and devatting is by gravity. The whole winemaking process is conducted with great care and attention in order to release the high fruit potential of the Garnacha (or Grenache)

TASTING NOTES: Colour: Intense depth; cherry reds with purple hues, indicating an outstanding Garnacha. Nose: Clean with good intensity. Aromas of fresh fruit (raspberries, strawberries) and floral notes (violets) Palate: Smooth entry, rich fruit flavours on the palate, leaving good sensations in the mouth. Perfect balance between acidity and elegant, rounded tannins. Long, silky finish which lingers pleasantly on the palate.

SERVING TEMPERATURE: 12 to 14 °C



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