

Bòria Gran Vi de Mas

Garrofer Plot

2021

Nothing comes by chance



Variety

Syrah



Aging

14 months



Serving temperature

Pour at 14-16°C



Pairing

Grilled meat. Carn a la brasa o a la planxa. Cow or goat cured cheese.



Awards & Press

Peñin 2020: 92 points

The biggest expression of our Syrah vineyard, located in Sumarroca Estate.

Tasting notes

Dark and deep cherry colour with hints of violet. Powerful and elegant aroma with balsamic and spicy notes, and concentrated dark fruit, plums and cherries. Very delicate oak notes. Elegant and meaty on the palate, full of fruity expression with mature tannins and toasted cedar freshened by balsamic notes.

Organic & sustainable farming



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Vineyard properties

Vineyard/Estate name: Garrofer Plot of Finca Sumarroca

Soil composition: Calcareous and presence of gravel

Training method: Doble Royat

Altitude: 200 m

Exposure: southeast, northwest

Yield/ha: 4.500 kg/ha

Winemaking & vintage

Aging: 14 months

Harvest:

Autumn temperatures were normal and there was a mild beginning to winter. Despite the rise in temperatures in February, they stabilised in March and budbreak took place at about the normal time. With the increase in temperatures in June, the shoots grew faster.

Rainfall was exceptionally low (326 l/m²) – about 40% below the average for the previous decade (552 l/m²) – and it was not well distributed over the year. The vines grew adequately despite the extreme drought, although there were great differences between varieties when it came to the harvest. The lack of water had a greater effect on the early varieties which had smaller, more concentrated berries. By contrast, the later varieties made the most of the September rains to increase their yield. All the grapes were very healthy.

The wines from the harvest will have a high degree of freshness, with great finesse and fruit tending towards fresh.

First Vintage: 2001

Fermentation: Stainless steel tanks with temperature control. 3 weeks maceration.

Length of the alcoholic fermentation: 10 days

Fermentation temperature: 24-26°C

Analytical data & allergens statement

Alcohol: 13,50% vol

Residual sugar (dosage): -

Acidity: 6,5 g/l (tartaric acid)

pH: 3,24

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites


SUMARROCA