

# Bòria Gran Vi de Mas

Garrofer Plot

2020

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

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### Winemaking & vintage

Aging: 14 months

Harvest:

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varieties. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

First Vintage: 2001

Number of bottles of this vintage: 5.000

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

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### 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