

# AYA

*Aya, it is the result of a careful process of elaboration to extract the original essence of each varietal.*



Origin: SAN JUAN - ARGENTINA



Varietal: 100% MALBEC

Vintage: Harvest 2017

"AYA" wines come from the best terroir in San Juan. They are the soul of our soil and people. Varietals characteristic identity is combined in them with complex aromas adopted from their stay in oak. The spirit of these Premium wines express complexity and intensity of aromas. They are sophisticated and they have a strong personality.



**Vineyards:** Selection of the best vineyards from San Juan, located at Pedernal (3,900 ft. above sea level), Zonda Valley (2,950 ft.) and Cañada Honda (2,100 ft.)

**Harvest:** Is executed the first days of January in Zonda, the second fortnight of February in Cañada Honda and the second fortnight of April in Pedernal with bins of 880 Lb.



**Winemaking Techniques:** Fermentation: cold pre-fermentation maceration for 72 hours, after that a traditional maceration and fermentation between 24 and 26°C with a daily délestage winding. Cold maceration followed by warm fermentation temperatures and prolonged skin contact, with judicious use of micro-oxygenation.



BODEGAS BÓRBORE  
DESDE 1936

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 **Ageing:** Aged in French oak for 6 months.  
 **Bottled and stored:** In wine-cellars for 6 months before being in conditions to go out to the market.

 **Taste:** Attractive colour of great intensity with purplish and black shades. It presents aromas of red fruits, violets in balance with mineral notes and a touch of vanilla and chocolate from the wood. In mouth it is a wine of great personality with fruits notes and concentration. It has persistent and elegant tannins that give an excellent texture and a long finish.  
Time in cellar: Between 3 to 5 years.

 **Food pairings:** It combines exceptionally with red meats and ripe cheeses. It is also recommended to uncork the bottle one hour before serving.

 **Analysis**  
Alcohol: 14.0 % Vol  
Total Acidity: 6.0 g/l (Tartaric Acid)  
Sugar: 3.0 g/l  
PH: 3.5



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