

Spec's Wine Down: Borsao Rosé

by Collin Williams

I love a good rosé. A rosé wine can be an incredible food pairing or simply a nice beverage on a hot summer day. Also, it seems nowadays more and more rosés are hitting the shelves at Spec's with all sorts of colors, grapes, and flavors. There are those countries that have been producing quality rosé for years and continue to excel, but today a customer can pick up a bottle from almost every wine-producing country in the world!

Personally, I enjoy those that are more full bodied and have very hearty flavors and aromas. I try to find those that do not leave me feeling guilty I didn't buy a red wine—buyer's remorse is not fun! Typically, the bigger, more tannic grapes can result in these robust style rosés. For instance, Cabernet has produced excellent rosés from South Africa and California, Mourvedre does great work on rosé from France, but my favorite has always been Grenache/Garnacha from Spain.

Truly a unique flavor profile, Garnacha offers up atypical flavors in the rosés produced that can lend themselves well paired with all types of foods from sushi to barbeque. This week on Wine Down with Spec's, I review one of my all-time, go-to rosés from the region of Campo de Borja, Spain.



http://www.youtube.com/watch?v=h_6ZPhe1wfc

Borsao Rose 2010 \$6.59 cash

100% Garnacha. Always a great value! This wine from Spain's "Garnacha country" is full of citrus flavors resembling Blood Orange and exotic fruits. Wonderful balance of flavors and acidity on the palate, this wine will be perfect with that California sushi roll you love so much! 🍷

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Please email me at collinwilliams@specsonline.com with feedback.