

Bordón

Shamelessly
— classic

BORDÓN Crianza



Vines: Made from Tempranillo and Red Garnacha from vineyards in the 3 sub-areas in Rioja with different soil types: Rioja Alta, Rioja Alavesa and Rioja Oriental, northward-facing in the foothills of the Sierra de la Demanda.

Preparation: Once the fruit has been chosen, the preparation is based on de-stemming the bunches and a light pressing of the grapes, prior to alcoholic and malolactic fermentation.

Ageing: The wine is aged in medium-roasted white American (Ohio) and French oak barrels for 14 months, with decanting every 4 months to facilitate the natural filtering process. It then stays for 6 months in the bottle for refinement.

Tasting: Cherry red in colour with a ruby rim; red fruit overtones present in the nose, it is smoky with hints of liquorice. In the mouth, it is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

Pairings: Pulses, white meats and grilled meat, sheep cheese, pasta and fried food in general.



80% Tempranillo,
20% Red Garnacha



14 months in
American and
French oak



Cherry red with
a ruby rim



Red fruit and smoky
with hints of liquorice



Clean, tasty and
balanced; a fruity,
spicy finish



13,5% by vol



17 °C

BODEGAS FRANCO-ESPAÑOLAS

Cabo Noval 2 - 26.009 - Logroño (La Rioja) - Spain - Tlf. +34 941251300

www.francoespanolas.com