

BORDÓN GRAN RESERVA



Vines: Made from Tempranillo, Graciano and Mazuelo 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 new and second-year medium-roasted white American (Ohio) and French oak barrels for 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months

Tasting: Ruby red in colour with russet hues. Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop.

A very enticing combination. In the mouth: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Pairings: Roasted red meats, game, cured, intense and spicy cheeses.



70% Tempranillo
20% Graciano
10% Mazuelo



30 months in
French and
American oak



Ruby red with
russet hues



Complex, good blasamic
intensity, tobacco



Elegant, tasty,
highly aromatic,
voluptuous tannins



14% by vol



17 °C