

Bordón

GRAN RESERVA

VINES

Made from Tempranillo, 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. The wine is aged in new and second-year medium-roasted white American (Ohio) and French oak barrels for 36 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

Degree: 13.5%

TASTING NOTES

Colour: Ruby red in colour with russet hues.

Nose: Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination.

Mouth: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Operating temperature: 8-10°.

MEDALS

Gold Medal, Concours Mondial de Bruxelles

Gold Medal, Mundus Vini

93 points, Decanter

92 Puntos Wine & Spirits

92 Puntos Andreas Larsson



Tempranillo



French and American oak barrels for 36 months



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