



# Bordon

## CRIANZA

### 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 medium-roasted white American (Ohio) and French oak barrels for at least 12 months, with decanting every 4 months to facilitate the natural filtering process. It then stays in the bottle for 6 months for refinement. Degree: 13.5%

### Tasting notes

**Colour:** Cherry red in colour with a ruby rim.

**Nose:** Red fruit overtones present, nose, it is smoky with hints of liquorice.

**Mouth:** It is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

### Pairing

Pulses, white meats and grilled meats, sheep cheese and pasta.

Recommended operating temperature: 14-16°C.

### Medals

91 points, Andreas Larsson

Gold Medal, Concours Mondial Bruxelles

Gold Medal, Mundus Vini

90 Points, Wine & Spirits Magazine



Tempranillo



Cherry red in colour with a ruby rim



Clean, tasty, fresh and balanced, both fruity and spicy



Red fruit with hints of liquorice



French and American oak barrels for at least 12 months

