

Bordón

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 medium-roasted white American (Ohio) and French oak barrels for at least 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 6 months refinement.

Degree: 14%

TASTING NOTES

COLOUR: Ripe cherry in colour with ruby-red hues and a medium-high depth.

NOSE: Fairly intense aromas and elegant classicism, ripe red fruit, jam, toffee, chocolate and cocoa, aromatic herbs, cedar and spices.

MOUTH: Well-structured, tasty, good balance and a good fruity sensation. Broad and elegant through the mouth. A ripe, deep finish. High quality aromatic aftertaste.

PAIRING

Pulses, soup and broths, grilled meats and meat in sauces, roasts.

Operating temperature: 16°C

MEDALS

91 points, Andreas Larsson

90 points, Silver Medal, Decanter

90 points, James Suckling



Tempranillo



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French and American oak barrels for at least 30 months

