

Bordón D'Anglade

CRIANZA

| LIMITED EDITION 30.673 BOTTLES |



“This wine is a tribute to our founder, Frèderick Anglade y Saurat, of the Maison Anglade of Bordeaux—the French winemaker who came to La Rioja in 1890 to buy wines and ended up, along with Spanish partners, establishing this winery. He fell in love with our terroir, became well-acquainted with La Rioja, and developed a deep affection for our city.

As a result of this Franco-Spanish partnership, between French and Spanish associates, our winery's name was born:
Bodegas Franco-Españolas.”

Borja Eguizábal – CEO of Bodegas Franco-Españolas –

“Bordeaux, le vin meilleur.
Rioja, le vin meilleur et la
terre meilleur.”

Frederick Anglade Saurat
French founder of Bodegas Franco-Españolas



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VINEYARDS

This red wine is made with the most traditional grape variety: **Tempranillo**. The grapes come from a total of 3 estates; 2 located in San Vicente de la Sonsierra and one in Labastida. A total of 6 hectares are planted on limestone bedrock and **sandy-loam soils that help preserve the berries' freshness**, bringing out the fruity qualities of the Tempranillo with a distinctly vibrant and modern yet enjoyable style.

ELABORATION AND AGING

After selecting the fruit, each grape variety is harvested separately and then vinified and aged individually before being blended into the wine. Its production is carried out through alcoholic fermentation at a temperature between 24-26°C in small tanks, followed by **malolactic fermentation in barrels**. Subsequently, **this wine is aged in new French oak barrels for 12 months**. Afterwards, **the wine is refined in the bottle for an additional 6 months**.

Alcohol content: 14%

TASTING NOTES AND PAIRING

Color: cherry color with a violet hue. Medium-high intensity.

Nose: intense, fresh, and fruity, dominated by **acidic red berries and blue berries**. Elegant and spiced background with **notes of ginger, clove, soft oak, and tobacco**.

Palate: **broad and rounded on the palate** with vertical tannins, balanced by acidity and alcohol, giving it **depth and a long, persistent finish**.

Ideal for pairing with red meats, stews, and roasts. It also makes an intriguing match, due to its aromatic intensity and richness on the palate, with baked white fish like turbot and sea bream.

Serving temperature: 14-16°C.

