

Bordón D'Anglade

RESERVA

LIMITED EDITION - 6,887 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



BODEGAS FRANCO-ESPAÑOLAS
· FOUNDED IN 1890 ·

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VINES

This red wine is made with the most traditional **grape variety** from Rioja: **Tempranillo**. The grapes come from the 4-hectare El Bardallo estate, with vines over 60 years old rooted in clay-limestone soil on a limestone bedrock, located in a mid-altitude area (580m.) in San Vicente de la Sonsierra (La Rioja).

ELABORATION AND AGING

After selecting the fruit, the grape variety is harvested separately and then vinified and aged individually before being blended into the wine. The winemaking process includes alcoholic fermentation at 24-26°C in small tanks, followed by **malolactic fermentation in new French oak barrels for 30 months**. Afterwards, the wine is refined in the bottle for an additional 12 months. The 2019 harvest was rated as "excellent" thanks to the stability in the vineyard's development and its sanitary and vegetative condition.

Alcohol content: 14%.

TASTING NOTES AND PAIRING

Color: **cherry red** with a **slightly violet hue**. Deep intensity.

Nose: expressive and complex, dominated by **ripe red fruit like cherry and blackberry**, perfectly balanced with **toasted notes of French oak** and spices such as **pepper, clove, and cigar box**.

Palate: the taste shows a **good density on the palate**, featuring mature, polished tannins that culminate in **exquisite elegance with a fine integration between the oak and the ripe fruit** of a quality Tempranillo.

It makes a perfect contrast with a board of cured sheep cheeses and blue cheese like Cabrales. It also pairs wonderfully with traditional dishes such as roasted lamb, where the tannins and volume form an ideal match with the richness of lamb meat.

Serving temperature: 16-18°C.



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