



Bordon

CRianza

COLOUR: Cherry red with ruby highlights.

NOSE: Intense. Ripe red and black fruit. Spicy and toasted notes.

PALATE: Full-bodied entry. Smooth, polished tannins on the palate. Fresh and well balanced.

IN THE VINEYARD

Tempranillo grapes sourced from the three areas of Rioja (Rioja Alta, Rioja Alavesa and Rioja Oriental), with different soil types, altitudes and climates.

IN THE WINERY

Alcoholic fermentation takes place in tanks at a controlled temperature of between 24 and 26°C, followed by malolactic fermentation. The wine is aged for 12 months in French and American oak barrels. The process is completed with a period of bottle ageing before release onto the market.

AT THE TABLE

Thanks to its excellent balance on the palate, this wine is the ideal accompaniment to red meats and grilled dishes, salads, cured meats and traditional slow-cooked dishes.

Alcohol content: 14.5%

Serve at: 14–16°C