



Bordon

GRAN RESERVA

COLOUR: Garnet red with ruby hues.

NOSE: Complex, with ripe stewed and candied fruit, spices (nutmeg), dried fruits, forest floor, cinnamon and ginger. Balsamic and toasted notes of vanilla, clove and cedar.

PALATE: Sweet attack, balanced on the palate with well-integrated ripe tannins. Long, rounded and persistent finish.

IN THE VINEYARD

Tempranillo grapes sourced from two distinct areas of Rioja: Rioja Alta and Rioja Alavesa, with south-facing vineyards at an altitude of 575 metres. The predominantly Atlantic climate has a favourable influence on these vines, providing excellent acidity that enhances the characteristics of the Tempranillo variety.

IN THE WINERY

After manual harvesting, the grapes are destemmed. Alcoholic fermentation and malolactic fermentation then take place in tanks. The wine is aged for 36 months in medium-toast French oak and American white oak barrels. Rackings are carried out every 6 months to encourage natural clarification. The wine is then bottle-aged for a further 24 months for refinement.

AT THE TABLE

Ideal to accompany roasted red meats, game dishes and mature cheeses.

Alcohol content: 13.5%
Serve at: 16–18°C