



# *Bordon*

## RESERVA

**COLOUR:** Garnet with ruby hues. Medium–high depth.

**NOSE:** Intense, with spicy undertones and ripe red fruits such as cherry. Notes of jam, toffee and chocolate..

**PALATE:** Flavourful and fleshy, well balanced. Elegant with a long finish.

### IN THE VINEYARD

Tempranillo grapes sourced from vineyards located in Labastida (Rioja Alavesa) and Tudelilla (Rioja Oriental). The Labastida vineyard, at 500 metres above sea level, has vines over 50 years old and clay-limestone soils. Meanwhile, the Tudelilla vineyard, at 575 metres above sea level, is planted on glacial soils with rounded pebbles and vines over 30 years old.

### IN THE WINERY

The grapes are harvested by hand, followed by destemming and crushing before alcoholic fermentation. Malolactic fermentation takes place partly in barrels and partly in tanks. The wine is aged for 18 months in French and American oak barrels, with rackings every 6 months. Finally, it is refined in bottle for 9 months.

### AT THE TABLE

Its balance makes it the perfect pairing for pulses, traditional slow-cooked dishes, grilled meats and roasts.

Alcohol content: 14.5%  
Serve at: 16°C