

Bordón

# CRIANZA 2019

## VINES

Made from Tempranillo and Red Garnacha from vineyards in the 3 sub-areas in Rioja with different soil types: Rioja Alta, Rioja Alavesa and Rioja Oriental, northward-facing in the foothills of the Sierra de la Demanda.

## PREPARATION

Once the fruit has been chosen, the preparation is based on de-stemming the bunches and a light pressing of the grapes, prior to alcoholic and malolactic fermentation. The wine is aged in medium-roasted white American (Ohio) and French oak barrels for 14 months, with decanting every 4 months to facilitate the natural filtering process. It then stays for 6 months in the bottle for refinement. Degree: 13.5%.

### TASTING NOTES

**Colour**: Cherry red in colour with a ruby rim.

**Nose:** red fruit overtones present, nose, it is smoky with hints of liquorice. **Mouth:** mouth, it is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

### Medals

90 Puntos Wine & Spirits Magazine Gold Medal, Mundus Vini

Now Tempranillo
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