



Bordon

GRAN RESERVA

VINES

Made from Tempranillo 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 new and second-year medium-roasted white American (Ohio) and French oak barrels for at least 36 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

Degree: 13.5%

TASTING NOTES

COLOUR: Ruby red in colour with russet hues.

NOSE: Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination.

MOUTh: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Operating temperature: 8-10°.

MEDALS

Gold Medal, Sélections Mondiales des vins Canada

92 points, Decanter

92 points, Andreas Larsson

92 points, Wine&Sprits



Tempranillo



Ruby red in colour with russet hues



Elegant, tasty, highly aromatic, voluptuous tannins



Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco



French and American oak barrels for at least 36 months

