

Bordón D'Anglade

CRIANZA

This wine is the fruit of the dream of a Bordeaux romantic, Baron Frederick D'Anglade. It is a tribute to the founder of Bodegas Franco-Españolas, passionate about our Terroir, connoisseur of La Rioja and lover of the city of Logroño.

In 1890, Baron D'Anglade, a great merchant and wine lover, founded our winery on the banks of the Ebro. In an atmosphere of French-Spanish cordiality, caused by the ruin of the French vineyards due to phylloxera, La Rioja was chosen for the quality of its fruit and its winemaking tradition.

VINES

Made with 100% Tempranillo from vineyards in La Rioja Alta, clay-limestone soils and Mediterranean climate with an altitude between 470 and 650 metres that provide great freshness and elegance.

PREPARATION

The grapes, previously destemmed, are fermented at a controlled average temperature of 22°C. After the fermentation, the wine remains in contact with the skin (grape skins) for 7 days. Malolactic fermentation occurs in new medium-toasted French oak barrels. The wine is aged in French oak barrels for 14 months with interruptions of every 4 months for racking. Then the wine which is already stabilized continues its evolution in the bottle.

Degree: 13,5%.

TASTING NOTES

Colour: Cherry color with dark ruby edges.

Nose: On the nose it expresses nuances of red berries and spices on a licorice background.

Mouth: It has a round and balanced structure with a silky feeling in the mouth.

Operating service :14-16°

MEDALS

Gold Medal, Mundus Vini

90 points, Decanter

90 points, Andreas Larsson

90 points, Guía Gourmets

90 points, James Suckling

91 points, Guía Peñín

