

BODEGAS FRANCO-ESPAÑOLAS · FOUNDED IN 1890 ·

Bordón D'Anglade

RESERVA

LIMITED EDITION - 8,279 BOTTLES -



“This wine is a tribute to our founder, Frèderick Anglade y Saurat, of the Maison Anglade of Bordeaux—the French winemaker who came to La Rioja in 1890 to buy wines and ended up, along with Spanish partners, establishing this winery. He fell in love with our terroir, became well-acquainted with La Rioja, and developed a deep affection for our city.

As a result of this Franco-Spanish partnership, our winery's name was born: Bodegas Franco-Españolas.”

Borja Eguizábal – CEO of Bodegas Franco-Españolas –

“Bordeaux, le vin meilleur.
Rioja, le vin meilleur et la
terre meilleur.”

Frederick Anglade Saurat
French founder of Bodegas Franco-Españolas



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VINES

This red wine **combines two** of the most traditional **grape varieties** from Rioja: **Tempranillo (90%) and Graciano (10%)**. The grapes come from the 4-hectare El Bardallo estate, with vines over 60 years old rooted in clay-limestone soil on a limestone bedrock, located in a mid-altitude area (580m.) in San Vicente de la Sonsierra (La Rioja).

ELABORATION AND AGING

After selecting the fruit, each grape variety is harvested separately and then vinified and aged individually before being blended into the wine. The winemaking process includes alcoholic fermentation at 24-26°C in small tanks, followed by **malolactic fermentation in new French oak barrels for 24 months**. Afterwards, the wine is refined in the bottle for an additional 12 months. The 2019 harvest was rated as "excellent" thanks to the stability in the vineyard's development and its sanitary and vegetative condition.

Alcohol content: 14%.

TASTING NOTES AND PAIRING

Color: cherry red with a slightly violet hue. Deep intensity.

Nose: expressive and complex, dominated by **ripe red fruit like cherry and blackberry**, perfectly balanced with **toasted notes of French oak** and spices such as **pepper, clove, and cigar box**.

Palate: the taste shows **a good density on the palate**, featuring mature, polished tannins that culminate in **exquisite elegance with a fine integration between the oak and the ripe fruit** of a quality Tempranillo.

It makes a perfect contrast with a board of cured sheep cheeses and blue cheese like Cabrales. It also pairs wonderfully with traditional dishes such as roasted lamb, where the tannins and volume form an ideal match with the richness of lamb meat.

Serving temperature: 16-18°C.

VINTAGE AWARD 2019 (PRIOR TO ITS MARKET RELEASE)

90 points, Andreas Larsson

VINTAGE AWARDS 2017

Gold Medal, Mundus Vini

Gold Medal, Bacchus

93 points, Decanter

93 points, Tim Atkin

92 points, Guía Peñín

91 points, James Suckling

Its elegance and subtlety, combined with its great potency and structure, make Bordón D'Anglade Reserva a high-density wine from San Vicente de la Sonsierra, staying true to the terroir that characterizes this region. With every sip, this wine conveys the varietal uniqueness of these Tempranillo vines.

Emma Villajos – Technical Director of Bodegas Franco-Españolas –



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