



Bordon D'Anglade

RESERVA

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 from Tempranillo grapes from various sub-regions within La Rioja and grown in the different soils found there. Tempranillo vines can be found in the clay-calcareous soils of Rioja Alta and Rioja Alavesa, while the alluvial soils of Rioja Oriental are home to both Graciano and Mazuelo vines.

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 fermentation and maceration process lasts for 9 days. The average temperature during fermentation is 24 °C. The malolactic fermentation was then carried out in French oak barrels to preserve varietal aromas.

Degree: 13,5%.

CATA Y MARIDAJE

Colour: It's a harmonious, round and very attractive wine with cherry color and garnet rim.

Nose: rim. Complex and elegant on the nose, great harmony between its aromas of ripe fruit and red fruit jam with spices, minerals and roasted sensations.

Mouth: it is elegant, wide and tasty with a wide and persistent finish.

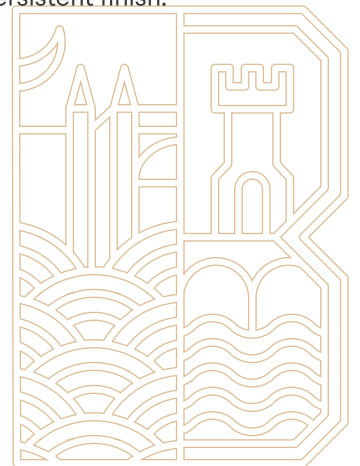
Operating temperature: 16-18°.

PREMIOS COSECHADOS

Gold Medal, Mundus Vini

Gold, Concurso Mundial de Bruselas

93 points, Tim Atkin



FRANCO-ESPAÑOLAS | D.O.Ca. RIOJA