

BORDÓN D'ANGLADE RESERVA

Vines

Made from Tempranillo, Graciano and Mazuelo 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.

Ageing

The wine remains in new French oak barrels for 18 months; decanting every 4 months to facilitate natural clarification. It then stands in the bottle for at least a further 2 years

Tasting

A perfect blend of Tempranillo, Mazuelo and Graciano grapes gives rise to a harmonious, rounded and attractive cherry red wine (with a maroon edge). Stand out aromas: red fruit jams, balsam, cocoa, chocolate and a hint of coffee. Elegant and balanced through the mouth; with a finish that is lengthy, velvety and flavourful.

Pairing

Pulses, soup and broths, grilled meats/meat in sauces, roasts.



80% Tempranillo,
15% Graciano,
5% Mazuelo



18 months in
new French oak barrels



Cherry with
maroon edges



Hints of balsam,
red fruits and
chocolate



Elegant, flavourful,
silky and persistent

