

BORDÓN RED CRIANZA



Vines

Made from Tempranillo and Red Garnacha 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.

Ageing

The wine is aged in medium-roasted white American (Ohio) and French oak barrels for 14 months, with decanting every 4 months to facilitate the natural filtering process. It then stays for 6 months in the bottle for refinement.

Tasting notes

Cherry red in colour with a ruby rim; red fruit overtones present in the nose, it is smoky with hints of liquorice. In the mouth, it is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

Pairing

Pulses, white meats and grilled meat, sheep cheese, pasta and fried food in general.



80% Tempranillo,
20% Garnacha



American and French oak
barrels for 14 months



Cherry red in colour
with a ruby rim



Red fruit with
hints of liquorice



Clean, tasty, fresh and
balanced, both fruity
and spicy

