

# Bordón

Descaradamente  
– clásico

# BORDÓN D'ANGLADE

## RESERVA - EDICIÓN LIMITADA



*Bordón D'Anglade' is a homage to the founder of Bodegas Franco-Españolas Frederick Anglade. This wine is only produced with vintages classified as Very Good or Excellent by the Rioja Regulatory Council. We have made 8.218 bottles in the 2012 vintage*

**Vines:** Made from Tempranillo, Graciano and Mazuelo grapes from various sub-regions within La Rioja and grown in different soils in each of these places. The Tempranillo vines lie in Rioja Alta and Rioja Alavesa with clay-lime soils, while the other 2 varieties (Graciano and Mazuelo, present in smaller quantities in the wine) are grown in Rioja Oriental, with alluvial soils. This area is ideal for these late-blooming varieties to ripen.

**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 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.

