

BORDÓN RED GRAN RESERVA



Vines

Made from Tempranillo, Graciano and Mazuelo 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 new and second-year medium-roasted white American (Ohio) and French oak barrels for 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

Tasting notes

Ruby red in colour with russet hues. Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination. In the mouth: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Pairing

Roasted red meats, game, cured, intense and spicy cheeses.



70% Tempranillo,
20% Graciano,
10% Mazuelo



American and French
oak barrels for
30 months



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