

BORDÓN RED RESERVA

Vines

Made from Tempranillo, Red Garnacha 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 medium-roasted white American (Ohio) and French oak barrels for 18 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for refinement.

Tasting notes

Ripe cherry in colour with ruby-red hues and a medium-high depth; in the nose: fairly intense aromas and elegant classicism, ripe red fruit, jam, toffee, chocolate and cocoa, aromatic herbs, cedar and spices. In the mouth: well-structured, tasty, good balance and a good fruity sensation. Broad and elegant through the mouth. A ripe, deep finish. High quality aromatic aftertaste.

Pairing

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



80% Tempranillo,
15% Garnacha Tinta,
5% Mazuelo



American and French oak
barrels for 18 months



Ripe cherry in colour
with ruby-red hues



Fairly intense aromas,
ripe red fruit, toffee,
chocolate and cedar



Well-structured and
balance, tasty and a
good fruity sensation

