BORDÓN VIÑA SOLE

Vines

The vines grow in alluvial soil, the remnants of an ancient glacier in Sojuela. The vineyard is oriented towards the north, which is perfect to resist the hottest summers, and located at some 640 m a.s.l., with vines that are on average 80 years old. These are perfect conditions for age-worthy wines.

Preparation

The must is fermented in contact with the grape skins and pulp, with a daily pump-over. The wine undergoes malolactic fermentation in 225 l Bordeaux barrels.

Ageing

18 months in new French and American oak barrels (with lees). The wine is stirred weekly to rotate the lees, thus obtaining more volume in the wine naturally. This is accompanied by racking every 6 months.

Tasting

A straw yellow colour with a golden sheen. On the nose: hints of spice and balsam stand out. In the mouth: creamy and aromatic, great persistence, with notes of toasting and dried fruits.

Pairing

Fish, white meats, appetizers, aperitifs.

100% Viura

18 months in new French and American oak barrels

Straw yellow with golden hues

Hints of spice and balsamic

Perfect creamy structure