

*Bordón*  
Descaradamente  
— clásico

# BORDÓN VIÑA SOLE

## RESERVA - EDICIÓN LIMITADA



*Bordón Viña Sole is a homage to the Rioja vineyards. This wine is only produced with vintages classified as Very Good or Excellent by the Rioja Regulatory Council. We have made 1.948 bottles in the 2010 vintage*

**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 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 French and American oak



Straw yellow with golden hues



Hints of spice and balsam



Perfect creamy structure



12% vol.



11 °C

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