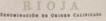


RESERVA





ICTITUD, Las mojores cosas de la vida se logran con esforso. CRAACTER, Defendo lo elácico, con autenticidad y desare. ISTNCTA, No renuncio a mi personalidad. Soy fol a mi raim.



Bordón Viña Sole

RESERVE 2017 - TÊTE DE CUVÈE SELECTION

Limited production of 6,171 bottles.

IN SEARCH OF EXCELLENCE

A faithful representation of the classic Rioja aged white wines. A 100% Viura wine from select vineyards, produced only when the vintage is rated by our winemaker and the Regulatory Council of La Rioja as "very good" or "excellent". The 2016 harvest was discarded for not being of the standard required.

A TRIBUTE TO RIOJA VINES

Vines on average 80 years old, at 640 m above sea level, located in Sojuela on alluvial soil left behind by an ancient glacier. Oriented to the north, this is the perfect spot to withstand even the hottest summers.

Conditions are perfect to produce a wine with great structure, high acidity and a long shelf life - potentially up to 10 years. The vines from which it is made are the same ones we use to produce our excellent Diamante de Graciela wine.

PRODUCTION AND AGEING

The must was fermented in the presence of the skin and pulp, with daily pump-overs, for about 40 days.

It was aged with its lees in French and American oak barrels for 23 months. The wine was stirred weekly to transfer the lees and thus naturally obtain a wine that is of greater volume.

The wine is decanted every 6 months through the ageing process. Strength: 13%.

TASTING AND PARING

Straw yellow in **colour**, golden iridescence.

On the nose it is complex, with good intensity, and aromas of stone fruits and grapefruit. There are overtones of toast, butter, spices and smokiness, and a suggestion of balsamic.

In the mouth it is tasty, aromatic, medium-bodied and refreshing, with notes of stone fruit. The sprightly and volatile acidity is perfectly integrated, holding in the tannins from its ageing in good oak. Good persistence, with notes of toasting and dried fruits.

Serving temperature: 12°C. This wine goes perfectly with rice, fish and white meat. It is also suitable to accompany cured cheeses.

RECOGNITION FOR PREVIOS VINTAGES:

- 93 points, Tim Atkin
- 92 points, Andreas Larsson
- 91 points, Peñín Guide
- Gold medal
- Best Rioja White wine Mundus Vini
- Gold medal, Sélections Mondiales Des Vins
- Gran Bacchus de Oro, Bacchus
- A wine that is highly complex, has barrel-fruit harmony and an excellent reduction in the bottle. What this means is that it has aged really well.

Rubén Provedo Santamartina - BFE Winemaker



BODEGAS FRANCO-ESPAÑOLAS | D.O.Ca RIOJA