

Bordón

Shamelessly
— classic

CRIANZA
COME AND
ENJOY



CRIANZA

Vineyards

Made from Tempranillo and Red Garnacha 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.

Winemaking process

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.

Aging

The wine is aged in medium-roasted white American (Ohio) and French oak barrels for 14 months, with decanting every 4 months to facilitate the natural filtering process. It then stays for 6 months in the bottle for refinement.

Tasting

Cherry red in colour with a ruby rim; red fruit overtones present in the nose, it is smoky with hints of liquorice. In the mouth, it is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

Pairing

Pulses, white meats and grilled meat, sheep cheese, pasta and fried food in general.



80% Tempranillo,
20% Red Garnacha



14 months in American
and French oak



Cherry red with
a ruby rim



Red fruit and smoky with
hints of liquorice



Clean, tasty and balanced;
a fruity, spicy finish

BODEGAS FRANCO ESPAÑOLAS

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