

Bordón

Shamelessly
— classic

ROSÉ
DRINK ME
AT ANY
TIME



ROSÉ

Winemaking process

De-stem the bunches, then lightly press the grapes. Must fermentation is achieved in contact with the grape skin over 12 hours in stainless steel vats at a controlled 20 °C.

Tasting

An "onion skin" colour with orangey hues. Very bright. Hints of raspberry and citrus fruits stand out in the nose. In the mouth: refreshing, tasty and intense. Very persistent.

Pairing

Hors d'oeuvres, light meals, salads and white meat.



50% Viura,
50% Garnacha



"Onion skin" with
orangey hues



Raspberry and
citrus fruit



Refreshing, tasty, intense
and persistent

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