



# RIOJA BORDÓN RB SELECCIÓN


*Rioja Bordón*



**Winemaking process:** The destemmed grapes are macerated with their skins at an average temperature of 22 °C. Once the maceration process has completed, the wine remains in contact with the grape skins for a further 7 days. Malolactic fermentation takes place in medium-toast American oak.

**Aging:** The wine is aged in American and French oak barrels for 12 months, with racking taking place every 4 months. The stabilised wine is then bottled where it continues to evolve.

**Tasting notes:** Intensive cherry-red colour, with dark ruby highlights. On the nose aromas of fresh red fruits and spices with a hint of aniseed. Excellent depth on the palate, well-balanced, elegant and smooth.

 **Pairing:** Rich casseroles and pasta dishes, roast poultry, beef, lamb, pork, cheese.

 **Alcohol content:** 13 % by vol

 **Serving temperature:** 17 °C

## Information sheet:



100% tempranillo



12 months in  
American and  
French Oak



Cherry-red, with dark  
ruby highlights



Red fruits and spices  
with a hint of aniseed



Well-balanced, elegant and  
smooth