

BORDÓN D'ANGLADE CRIANZA

Preparation

The grapes, previously destemmed, are fermented at a controlled average temperature of 22 °C. After the fermentation, the wine remains in contact with the skins (grape skins) for 7 days. Malolactic fermentation occurs in new medium-toasted American oak barrels.

Ageing

The wine is aged in American and French oak barrels for 12 months with interruptions of every 4 months for racking. Then the wine which is already stabilized continues its evolution in the bottle.

Tasting Notes

Cherry color with dark ruby edges. On the nose it expresses nuances of red berries and spices on a licorice background. It has a round and balanced structure with a silky feeling in the mouth.

Pairing

Legumes, beef, lamb, veal, pork, goat cheese and processed pasta.



100%
Tempranillo



12 months in
American and
French oak barrels



Cherry color with
dark ruby edges



Red berries and
spices on a licorice
background



Round and balanced
structure

