

BORDÓN CRIANZA

D.O.Ca. RIOJA

Bordón



GRAPE VARIETIES:

80 % Tempranillo, 20% Garnacha

WINEMAKING PROCESS:

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.

Once the fruit has been chosen, the preparation is based on destemming the bunches and a light pressing of the grapes, prior to alcoholic and malolactic fermentation.

ALCOHOL CONTENT:

13,5% by Vol

AGEING:

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 NOTES:

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 long finish, both fruity and spicy.

SERVING TEMPERATURE:

16 - 18° C

FOOD PAIRINGS:

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

AWARDS :

VINTAGE 2017 :

- 90 Points *Tim Atkin*
- Gold Medal - Prague Wine Trophy
- Silver Medal – *Mundial de Tempranillos*

VINTAGE 2016 :

- 90 Points – *Andreas Larsson* (Best World's Somm. 2007)

VINTAGE 2015 :

- Silver Medal – *Mundial de Tempranillos*

VINTAGE 2014 :

- Silver Medal – *Concours Mondial de Bruxelles*
- Silver Medal – *Mundus Vini*

VINTAGE 2013 :

- Top 10 wines in Europe under 20\$ by FORBES

VINTAGE 2012 :

- Silver Medal – Wine 100 – China

OTHER VINTAGES :

- *One of the Top 6 wines in the On-Trade market – AC Nielsen*
- 92 points – China Wine Luxe