

BORDÓN GRAN RESERVA

Region

Rioja Alta, Rioja Alavesa and Rioja Oriental

Soil Various

Elevation 1300 ft above sea level Alcohol 13.5%

Vineyard

Made from Tempranillo, Graciano and Mazuelo from vineyards in the 3 sub-areas in Rioja with different soil types: Rioja Alta, Rioja Alavesa and Rioja Oriental, northwardfacing in the foothills of the Sierra de la Demanda.

Grape Varieties 70% Tempranillo,20% Graciano, 10% Mazuelo

Vinification

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.

Aging The wine is aged in new and second-year medium-roasted white American and French oak barrels for 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

Tasting Notes

Ruby red in colour with russet hues. Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination. In the mouth: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Reviews

2013 Vintage

Wine & Spirits Magazine: 92 Points

2011 Vintage

Decanter: 94 Points WinePair: 91 Points

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