

BORDÓN DRY ROSÉ

D.O.Ca. RIOJA

Bordón



GRAPE VARIETIES

50% Viura, 40% Tempranillo, 10% Garnacha

WINEMAKING PROCESS

De-stem the bunches, then lightly press the grapes.

Must fermentation is achieved in contact with the grape skins over 12 hours in stainless steel vats at a controlled temperature of 20°C.

ALCOHOL CONTENT

12,5 – 13 % by Vol

AGEING

No ageing – Young wine

TASTING NOTES

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.

SERVING TEMPERATURE

8° C

FOOD PAIRING

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

AWARDS

VINTAGE 2019 :

- Silver Medal – Concours Mondial de Bruxelles

VINTAGE 2018 :

- Gold Medal – Selections Mondiales des Vins

