# **BORDÓN DRY WHITE**

D.O.Ca. RIOJA





#### **GRAPE VARIETIES**

100% Viura

# **WINEMAKING PROCESS**

The must is extracted and fermented in stainless-steel tanks at a controlled temperature of 16° C, which allows us to intensify the fruity aromas of the grape variety.

#### **ALCOHOL CONTENT**

12,5 - 13% by Vol

## **AGEING**

No ageing – Young wine

#### **TASTING NOTES**

Brilliant pale yellow in colour, with an intensely fruity bouquet that makes it an ideal single-variety wine. Very clean and expressive in the mouth, and extremely light on the palate.

## **SERVING TEMPERATURE**

8º C

#### **FOOD PAIRING**

Fish, seafood, legumes, vegetable dishes, appetizers and goat cheese.

#### **AWARDS**

## **VINTAGE 2016:**

 Gold Medal – Sakura Women's Wine Awards - Japan 2017