

# **BORDÓN D'ANGLADE - PREMIUM CRIANZA 2018**

D.O.Ca. RIOJA

*Bordón*



## **GRAPE VARIETIES :**

100 % Tempranillo

Vineyards older than 40 years. Lime and Clay Soil

## **WINEMAKING PROCESS:**

The grapes, previously destemmed, are fermented at a controlled average temperature of 22°C. After the fermentation, the wine remains in contact with grape skins for 7 days.

Malolactic fermentation occurs in new medium toasted American oak barrels.

## **ALCOHOL CONTENT:**

13,5 % by Vol

## **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 finish in the mouth.

## **SERVING TEMPERATURE:**

16 - 18° C

## **FOOD PAIRINGS:**

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

## **AWARDS :**

### **VINTAGE 2018 :**

- *91 Points Tim Atkin*
- Silver Medal – *Concours Mondial de Bruxelles*
- *90 Points Andreas Larsson - Best World's Sommelier 2007*

### **VINTAGE 2017 :**

- *91 Points Tim Atkin*
- *91 points Peñin Guide 2020*
- *5 Stars Nomination - Peñin Guide 2020*

**Tim Atkin** MSW

**91**

Points