

# Bordón D'Anglade

## CRIANZA

This wine is the fruit of the dream of a Bordeaux romantic, Baron Frederick D'Anglade. It is a tribute to the founder of Bodegas Franco-Españolas, passionate about our Terroir, connoisseur of La Rioja and lover of the city of Logroño.

In 1890, Baron D'Anglade, a great merchant and wine lover, founded our winery on the banks of the Ebro. In an atmosphere of French-Spanish cordiality, caused by the ruin of the French vineyards due to phylloxera, La Rioja was chosen for the quality of its fruit and its winemaking tradition.

### VINES

Made with 100% Tempranillo from vineyards in La Rioja Alta, clay-limestone soils and Mediterranean climate with an altitude between 470 and 650 metres that provide great freshness and elegance.

### PREPARATION

The grapes, previously destemmed, are fermented at a controlled average temperature of 22°C. After the fermentation, the wine remains in contact with the skin (grape skins) for 7 days. Malolactic fermentation occurs in new medium-toasted French oak barrels. The wine is aged in French oak barrels for 14 months with interruptions of every 4 months for racking. Then the wine which is already stabilized continues its evolution in the bottle.

Degree: 13,5%.

### TASTING NOTES

Colour: Cherry color with dark ruby edges.

Nose: On the nose it expresses nuances of red berries and spices on a licorice background.

Mouth: It has a round and balanced structure with a silky feeling in the mouth.

Operating service :14-16°

### MEDALS

Gold Medal, Mundus Vini

90 points, James Suckling

90 points, Decanter

90 points, Andreas Larsson

90 points, Guía Gourmets

Great Silver, Concurso de Vinos Real Casino de Madrid

