

# Bordón Viña Sole

GRAN RESERVA 2018 - TÊTE DE CUVÈE SELECTION  
Limited production of 7,957 bottles



“It is fascinating how wines tell stories through their vintages and production processes. Returning to the origins with Bordón Viña Sole and resurrecting the tradition of classifying it as Gran Reserva is a decision that will surely resonate with wine lovers who appreciate quality and heritage. By paying tribute to the vintages of 1978 and 1982, not only is the wine's history acknowledged, but there is also an effort to recover the essence of what a longer aging process meant at the time, and thus, a greater complexity in its flavors and aromas. This vision of returning to a more traditional style, rooted in history, may attract a new audience and rekindle interest in a wine that already has a historical legacy.”

Borja Eguizábal - CEO Bodegas Franco-Españolas -

## ANCIENT HARVEST



### Viña Soledad Gran Reserva 1978

White wine made from the Viura and Malvasía varieties. Aged in oak barrels for three years and further refined in the bottle. Straw-yellow in color, with an exceptional bouquet that highlights very clean aromas. Flavorful on the palate with a long-lasting aftertaste.

Ideal to pair with all kinds of fish and seafood.

Alcohol content: 12°  
Vintage rating by the Regulatory Council: VERY GOOD



### Viña Soledad Gran Reserva 1982

White wine made from the Viura variety. Pale yellow in color. Very aromatic, fruity, fresh, and light on the palate.

Ideal for pairing with fine fish and seafood.

Alcohol content: 11.5°  
Vintage rating by the Regulatory Council: EXCELLENT



BODEGAS FRANCO-ESPAÑOLAS  
FOUNDED IN 1890

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*Bordón Viña Sole is a faithful representation of the classic white aged wines of Rioja.*

## IN SEARCH OF EXCELLENCE

In the early days of this wine, the range was completed by two other wines: a Reserva and a Gran reserva. A historic white Rioja Viura, fermented and aged in barrel, inheriting a long tradition. It is only produced in very good or excellent vintages. Complex and sharp at the same time, it is an exciting wine conceived for long aging.

The name of this wine comes from a vineyard that was located next to the winery, called: VIÑA DE LA SOLEDAD.

## A TRIBUTE TO OUR ROOTS

We return to our origins by recovering the GRAN RESERVA category, which was previously held by the 1978 and 1982 vintages, whose harvests were rated as Very Good and Excellent, respectively. The vineyard, where the grapes for this vinous gem are grown, has an average age of 80 years and is located at an altitude of 640m with a northward orientation, situated on alluvial soil from an ancient glacier in the coveted Alto Najerilla, southwest of La Rioja. This setting is ideal for enduring the hottest summers, offering perfect conditions to produce a wine of great structure, high acidity, and long aging potential, up to 10 years. The vines used for this wine are the same as those used to create our excellent Diamante de Graciela wine. This wine is a clear homage to our roots.

## PRODUCTION AND AGEING

The wine underwent fermentation for approximately 36 months in French oak barrels and 24 months of aging in the bottle, totaling 5 years. The wine was stirred daily to transfer the lees (manoproteins), resulting in a wine with greater volume in a natural way. Alcohol content: 13%

## TASTING AND PARING

**Colour:** Pale yellow color with pronounced golden highlights, clear and bright.

**Nose:** In the olfactory phase, it presents a special creaminess, with a note reminiscent of slightly burnt crema catalana. It also showcases very ripe stone fruit, such as dried apricots, along with hints of fine vanillas and toasty notes.

**Mouth:** In the tasting phase, this rich wine expresses a glyceric tactile sensation. We can find stone fruit along with notes that recall aging in well-integrated noble wood. It stands out with very good acidity and a certain minerality.

“An exciting white wine designed for long aging”.

Perfect for pairing with rice, fish, and white meats. It is even suitable for dessert wine alongside a cured cheese. It also complements dishes like red tuna tartare or Rioja white asparagus very well.

Serving temperature: 12°C. Preferred consumption before 2032.

“It is a white with a lot of personality, elegant, subtle, and creamy, with great longevity and freshness that reveals to us in each bottle the family roots and the history of the winery. The tradition of a Viura crafted with care and dedication.”

Emma Villajos - Winemaker and Technical Director -



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