



2013

BORDÓN GRAN RESERVA

Region	Soil	Elevation	Alcohol
Rioja Alta, Rioja Alavesa and Rioja Oriental	Various	1300 ft above sea level	13.5%

Vineyard Made from Tempranillo, Graciano and Mazuelo from vineyards in the 3 sub-areas in Rioja with different soil types: Rioja Alta, Rioja Alavesa and Rioja Oriental, northward-facing in the foothills of the Sierra de la Demanda.

Grape Varieties 100% Tempranillo

Vinification Once the fruit has been chosen, the preparation is based on destemming the bunches and a light pressing of the grapes, prior to alcoholic and malolactic fermentation.

Aging The wine is aged in new and second-year medium-roasted white American and French oak barrels for 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

Tasting Notes Ruby red in colour with russet hues. Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination. In the mouth: elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

Reviews 2013 Vintage
Wine & Spirits Magazine: 92 Points

2011 Vintage
Decanter: 94 Points
WinePair: 91 Points

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