



Bagordi

Gran Reserva

Grape varieties: 60% Tempranillo y 40% Graciano.

Vintages: 2008

Ageing: 24 months oak barrels, 36 months bottle rack

PRODUCTION

A wine like this is the outcome of much thought and planning beginning by selecting the best vineyards followed by the production and crianza process of keeping the wine for 24 months in French oak barrels followed by at least 36 months in bottle. The result is a classical Rioja wine that is both well-rounded and elegant.

TASTING

Visual: Medium bodied, cherry red, wine, bright and clean with an intense, lightly coloured tear.

Nasal: Very full and varied flavour, suggestions of ripe red fruit, of recently tasted nuts, cocoa, fine vanilla and accompanied by gentle hints of balsamic and spices.

Taste: Shows up as being well rounded and structured. Sweet tannins, lingering presence of fruit notwithstanding its age. All of which blends well with the refined notes of French oak, roasted coffee and chocolate, etc.

Bagordi & Gastronomy

Goes very well to minor game and stews like hare with chocolate, "caldereta" of lamb, tail of ox, as well as to cured cheeses.

Ideal serving temperature 18°C

Note: Some sediment may form over the passage of time. This is of no consequence