

**RIOJA BORDÓN GRAN RESERVA – RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA –  
EMBOTELLADO POR BODEGAS FRANCO-ESPAÑOLAS S.A. – LOGROÑO – ESPAÑA –  
PRODUCTO DE ESPAÑA – R.E.N. ° 43-LO 13,5% 2004**

**VISUAL ANALYSIS:** the wine is limpid and the colour is garnet with orange reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that blueberry, jam cherry, stewed fruit, carob, undergrowth, leather, talc, sweet chocolate, chrysanthemum, and narcissus are easily and pleasantly recognizable. As far as you swirl the wine in your glass, chocolate scent is more and more persistent.

**GUSTATIVE ANALYSIS:** we can underline that in this wine there are a strong mineral notes (even at the nose), a medium warm alcoholic note and a pleasant astringent sensation given by the tannin. Some salivation and some softness complete the analysis. The final is sweet and berry flavoured, and the gustative aromatic persistence is about 5/6 seconds.

**WINE-FOOD COMBINATION:** Roast Pork

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce and the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** powerful and admirable. In other words, this wine is both a superlative example in the Rioja background and a profoundly felt tradition in Spanish viticulture.