



Vineyards of Spain

BRUNOLAFON
wine selection

Spain, Bodegas Rafael Cambra, Uno, Espagne, Rouge

Spain

The vines, and the soil where they stand, need love and care to grow. Their vineyards fill them with a wave of deep, powerful emotions. This helps them obtain the desired results after all the effort and care they put into their work at the winery. They also give special attention to the environment, which has a major impact on the wines—the sun that rises every day, the bugs that live in the soil, the birds that nest in the pines, and even the poppies pollinated by bees.

PRESENTATION

Their wines reflect this tender, loving care and these surroundings. They taste of the sun that bathes the Mediterranean, of warm weather, of gentle hills.

TERROIR

The Monastrell variety grows in a 10-ha 55-year old ungrafted vineyard with sandy-loam and calcareous soil.

IN THE VINEYARD

Old vines (55 years old).

WINEMAKING

Hand-picked harvest in 18 kg crates on 24 September. Fermentation with indigenous yeast in small, 1,000-litre open stainless steel tanks, with gentle pumping-over and punching-down. Maceration at 21 °C for 3 weeks. Malolactic fermentation in barrel.

AGEING

10 months in French oak barrels, 20% new, 80% 2-5 years old.

VARIETAL

Monastrell 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Fresh and flavorful, with the best of ripe fruit and good wood aging. A covered cherry color and a spicy jammy nose, its feel is juicy, almost lactic, with memories of licorice and fine, sweet barrel-derived nuances. It manages to refresh itself thanks to its correct acidity and enveloping balsamic feel.

FOOD PAIRINGS

Steak au poivre, Venison, Hard cheese.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

