



Vineyards of Spain

BRUNOLAFON
wine selection

Spain, Bodegas Landaluce, Rioja, Espagne, Rouge Rioja, Spain

Landaluce symbolises the strong union between know-how and a passion for the vine, passed down over several generations.

PRESENTATION

Graciano grapes from our vineyards in the Verdecillo, El Prao and Carravalseca estates in Laguardia, from clay-chalky soils, which help to concentrate the fruit due to their fine grains.

TERROIR

Clay and chalky soils.

WINEMAKING

Grapes destemmed without crushing and fermented in 2,000 litre stainless steel tanks at a temperature 22-24°C.

AGEING

After the malolactic and alcoholic fermentation, it is put in 10% American and 90% French oak barrels for 12 months, with rackings every 3 months, and then aged in a bottle for a year.

VARIETAL

Tempranillo 95%

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Appearance: deep purplish red with cardinal hues.
Aroma: aromatic and complex on the nose, aromas of small fruits of the forest, violet, cocoa, minerals, liquorice and good wood.
Taste: good structure, tasty, fresh acidity, noble tannins still to be polished and long end, with balsamic aromas. Excellent varietal potential which will have a splendid journey

FOOD PAIRINGS

aperitifs, cold meats, light pastas and grilled meat.

