



# 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.

