



BRUNO LAFON

wine selection

Spain, Pago Casa Gran, Falcata Arenal, Valencia, Rouge

Valencia,



The “recent” history of wine at Pago Casa Gran estate began at least 300 years ago. They have preserved an ancient wine cellar from those times in the Casa Benasal building. Manuela Galbis, the founder’s mother, reinitiated wine production at Pago Casa Gran during the 1960’s.

However, wine remnants dating back to the 4th century B.C. have also been found just a short distance from the winery, in the ruins of an Iberian town located a top the mountain that borders the estate. Pago Casa Gran define itself

PRESENTATION

This wine is made with the grapes from the oldest vineyards with 100% sandy soil, which is the type of soil with less organic matter and worst water retention. The vines are over 60 years old and were not attacked by the phyloxera.

WINEMAKING

This wine is composed by two wines of the same variety both of them fermented with native yeast. One is fermented with 25% of grapes with stems in stainless steel, medium maceration. The other is fermented at low temperature 15°C to gain fruit, short maceration. After malolactic the wine is put separately in barriques of several ages for 12 months

AGEING

12 months (French oak)

VARIETAL

Grenache noir 100%

14.5 % VOL.

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

AGEING POTENTIAL

5 years

TASTING

On the nose, first denoting fruits aromas of blackberries, red berries mixed with salty aromas. On the palate, structured, buttery and mineral with long and fresh aftertaste of ripe fruits, almost drained.

FOOD PAIRINGS

Perfect to pair with red meat, cured and smoked meat, bush meat, hard cheese.



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

