



Vineyards of Spain

BRUNOLAFON
wine selection



Spain, Bodegas Angosto, Teuladi, Valencia, Espagne, Rouge

Valencia, Spain

They are part of a varietal recovery project, carried out by Conselleria de agricultura de Valencia and Viveros Cambra, the result of 7 years of genetic study of Valencian vinifera, selection and classification of the material, with its subsequent multiplication.

PRESENTATION

Recovering Valencian varieties such as Arcos, Bonicaire, Forcallat, Moravia Dulce, Moravia Agria, Trepadell, Monastrell Africá, Tortosí, Tortosí, Morenillo, Mandó, Verdil, Pampana Blanca, Planta Nova.

TERROIR

Soil Type: Albarizos. Dry land

IN THE VINEYARD

Plantation Density: 2500 plants / Ha

Vineyard age: 7 years

Continental climate softened by the Mediterranean influence, with an average annual temperature of 15 degrees Celsius and a Mediterranean-type rainfall regime, with peaks in spring and autumn.

WINEMAKING

Fermentation of the three varieties in stainless steel tanks with the entire stalk, using indigenous yeast. Before the end of alcoholic fermentation, the wine is devatted. Light pumping over during fermentation.

AGEING

Bottle Aging: Minimum of 2 months

VARIETALS

arcos de Miguel 50%, Forcallat 50%

GM: NO

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

SERVING

16°C/61°F

TASTING

Teuladí negre is a refreshing wine. Bright and light tannins. Explosive nose, delicate, fruity with good carbonic maceration and balanced acidity. On the palate it has a moderate, constant flow of fruit, very pleasant.

FOOD PAIRINGS

Teuladí is perfect if we want to drink a red wine for appetizers and grilled white meats. Ideal also to accompany pasta dishes, fish and creams. It can also be drunk on its own.

