



BRUNO LAFON

wine selection

Spain, Bodegas Antonio Candela, Lady B, Yecla, Espagne, Rouge

Yecla, Spain



Family is the most important thing, in Bodegas Antonio Candela we carry it in our name and in the essence of everything we do.

PRESENTATION

In addition to being part of our surname, this family feeling is transferred to all those who are part of Bodegas Candela, from the Candela brothers, Antonio and Alfredo, current 4th generation in charge of the winery, to all those who dedicate time, effort and feeling to keep this legacy alive.

TERROIR

70% limestone, 15% rock and 15% sand

WINEMAKING

Vinification in stainless steel tanks for 15 days at a maximum temperature of 20/25° C.

AGEING

Once the maceration-fermentation process is completed, the wine is stored in tanks until it is clarified and stabilized for bottling.

VARIETALS

Monastrell 60%, Merlot 40%

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

3 to 5 years

TASTING

The wine has a marked cherry red color, with a fresh touch and aromas of red fruits. The palate is balanced and has good structure.

FOOD PAIRINGS

Suitable for light lamb and veal dishes, as well as chicken or pork. Medium cured and creamy cheeses. Suitable also for oily fish such as salmon and fresh seafood dishes such as scallops and octopus.



Bruno Lafon Selection

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

