



Spain, Bodegas Rafael Cambra, Casa Sosegada, Valencia, Espagne, Rouge

Valencia, Spain

The vines, and the soil where they stand, need love and care to grow. Their vineyards fill them with a wave of deep, powerful emotions. This helps them obtain the desired results after all the effort and care they put into their work at the winery. They also give special attention to the environment, which has a major impact on the wines—the sun that rises every day, the bugs that live in the soil, the birds that nest in the pines, and even the poppies pollinated by bees.

PRESENTATION

Casa Sosegada is a wine that pays homage to the wines that used to be made in the farmhouses of Valencia, stored in concrete tanks or partially buried jars. Originating from the Fontanars dels Alforins region and of very limited production, this is the wine that replaces Casa Bosca among Rafael Cambra's references.

LOCATION

Westernmost part of Fontanars

TERROIR

Sandy soils

IN THE VINEYARD

Old vines (55 years old).

WINEMAKING

Fermentation with indigenous yeast in 2,000-litre stainless steel tanks with 10% stems and gentle pumping-over.

Maceration at 26 °C for 21 days.

AGEING

12 months in jar and concrete.



VARIETALS

Mourvèdre 50%, Arcos 20%, Forcayat del Arco 10%, Bonicaire 10%, Rojal 10%

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

5 to 10 years

TASTING

Its suggestive nose interweaves notes of fresh berries with aromatic herbs, flowers and a touch of spice. It's terribly expressive and attractive. The palate is medium-bodied and pleasantly textured, with good freshness, acidity and balance thanks to very fine, sophisticated tannins. Purity and elegance, infinite nuances and great nobility of character.



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FOOD PAIRINGS

Rice / Mediterranean cuisine

REVIEWS AND AWARDS

