



BRUNO LAFON

wine selection

Spain, Bodega Virgen de la Sierra, Albada finca santos, DO Catalayud, Rouge

DO Catalayud, Spain



We are located at an altitude of 780 meters above sea level, in a landscape of vineyards, almond and cherry trees. Most of the vineyard is protected by the Sierra de la Virgen, which gives its name to the winery.

PRESENTATION

Varietal : 92% Garnacha Tinta Viñas Viejas, 8 % mezcla de variedades, Garnacha Blanca, Macabeo, Monastrell, Provechon.

TERROIR

Year of plantation: 1948.

Height: 970 meters.

Area: 1.0069 Ha.

Soil type: gray and red decomposed slate. Orientation; N-W

Slope; 30%.

IN THE VINEYARD

Harvest by hand at the beginning of October.

WINEMAKING

Harvest in boxes at the end of

October 2019. Once the grapes have been transferred to the winery cooled with dry ice and proceed to partial destemming and manual selection (all the grapes with any defects are eliminated; crushed, raisins, green grapes, etc.), to open barrels of 500 lts. After a cold maceration of approximately 7 days, the wine is fermented naturally with its indigenous yeasts with several daily battonages

AGEING

Once fermented and pressed, it undergoes malolactic fermentation in the same 5-year old barrels where the alcoholic fermentation takes place, for approximately 5 months. Subsequently the wine remains 10 months on the lees without contact with wood. Bottled without filtering or fining.

VARIETAL

Grenache noir 100%

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

The nose shows high intensity of fresh red fruit, stone, mineral, dried flowers, thyme, very complex. Elegant, fine and with acidity on the palate. Powerful finish, but sweet and fresh, surprising its depth.



Bruno Lafon Selection

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



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FOOD PAIRINGS

Idea to accompany paellas, shellfish and aperitifs. It even pairs very well with a plate of cured ham.

