



BRUNO LAFON

wine selection



Spain, Bodegas Landaluce, Elle de Landaluce, Rioja, Espagne, Rouge

Rioja, Spain

Landaluce symbolises the strong union between know-how and a passion for the vine, passed down over several generations.

PRESENTATION

The aromatic and freshness of the grape variety Graciano is closely associated with 60 year-old Tempranillo vines.

LOCATION

Located in Laguardia from vines that are over 60 years old, such as La Gloria, Carravalseca, Puente Vitoria and San Gregorio.

TERROIR

Clay and chalky soils.

WINEMAKING

Grapes destemmed without crushing and fermented in 2,000 litre stainless steel tanks at a temperature 22-24°C.

AGEING

Ageing: 12 months in French oak barrels.

VARIETALS

Tempranillo 90%, Graciano 10%

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

It is distinguished by its fruity spicy combination, strong and fragrant. Agreeable on the palate, subtle and pleasantly sweet.

FOOD PAIRINGS

Ideal accompaniment for stewed or grilled meats, and recommended to be served at 16°C

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

