



BRUNO LAFON

wine selection

Spain, PAGO Casa Gran, Casa Benasal Elegant, Espagne, Rouge

Spain



The “recent” history of wine at PAGO Casa Gran estate began at least 300 years ago. They have preserved an ancient wine cellar from those times in the Casa Benasal building. Manuela Galbis, the founder’s mother, reinitiated wine production at PAGO Casa Gran during the 1960’s.

However, wine remnants dating back to the 4th century B.C. have also been found just a short distance from the winery, in the ruins of an Iberian town located a top the mountain that borders the estate.

PAGO Casa Gran define itself

PRESENTATION

Casa Benasal Elegant combines the trend for light body, flavourful wines with the uniqueness of our estate. A part of this wine has been preserved in concrete deposits while the other part goes into oak barrels.

TERROIR

Some varieties come from sandy soil, others from white clay soil.

WINEMAKING

Fermentation and maceration in stainless steel tanks (controlled temperature). Each variety has been processed by its own with native yeast. Different period of maceration depending on the grapes and soil type.

AGEING

After malolactic the wine is put in 225 lts French oak barrels for 12 months.

VARIETALS

garnacha Tintorea 50%, Syrah 30%, Monastrell 20%

14.5 % VOL.

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

A very fresh red-berry and red-plum nose with a smooth array of youthful tannins carrying fresh red-plum flavor.

FOOD PAIRINGS

Perfect to pair with red meat, cured and smoked meat, bush meat, hard cheese.



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

