



# BRUNO LAFON

wine selection

## Spain, Familia Bastida, Finca El Lince, DO Jumilia, Espagne, Rouge

DO Jumilia, Spain



Familia Bastida where the family aims to seek the typicality of the different geographical areas of Spain. Currently the family is present in more than 50 countries.

### PRESENTATION

We have a great difference in altitude, from 400 to 950 metres, gradually ascending in parallel valleys from south to north. The conditions are unbeatable for organic cultivation. In Bodegas Familia Bastida, we control numerous vineyards of several farmers where we carry out the controls and work that generation after generation allows us to have grapes of different varieties, altitudes, ages and soils.

### TERROIR

Clay Limestone

### IN THE VINEYARD

600 - 900 meters.

### WINEMAKING

Stainless steel vat.

### AGEING

Aged in french and american oak barrel during 10 months.

### VARIETAL

Monastrell 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

Riped fruits, taste of oak well integrated in the wine and vanilla. Elegant nose, Really expressive, well balanced and full bodied.

### FOOD PAIRINGS

Red Meat, Grilled meat, ribs, spicy courses.

### REVIEWS AND AWARDS

**Decanter** 90/100 2021  
Decanter

#### Bruno Lafon Selection

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

