



BRUNO LAFON

wine selection



Spain, Bodega Heredad de Aduna, Aduna Blanco, DO RIOJA, Blanc

DO RIOJA, Rioja, Spain

To speak of the Rioja Alavesa is to speak of wine. And to talk about wine in the Rioja Alavesa is to talk about Heredad de Aduna. Located in Samaniego, one of those places where wine is lived, Heredad de Aduna has remained throughout its history faithful to a philosophy that always places it next to the tradition established by José Martínez Aduna. A tradition, of course, dynamic and constantly evolving towards a single goal: to always achieve the best.

PRESENTATION

From this principle arose a few years ago the new winery of Heredad de Aduna, which incorporated the most advanced technology always thinking in the noble value of tradition. It is there where the evolution of wines is provided with the best environment and each and every one of the knowledge that time has not ceased to prove right. Those that remain and endure.

LOCATION

Located in Samaniego and Villabuena, both 2KM from Samaniego.

TERROIR

Total surface of white grapes: 2Ha distributed in 20 vineyards supported on a calcareous clay soil and at an altitude of 579m that limits the action of rain and humidity to the right point.

IN THE VINEYARD

Made from 60 year old trellised vineyards. A total of 30 hectares of Tempranillo vineyards. Cultivated with integrated methods for more than 10 years and organic for 5 years. Manual harvest and selection of the best clusters in the vineyard.

WINEMAKING

Created by the traditional method of White winemaking process. After being harvested by hand, cluster by cluster, they pass through the press from which we obtain the must that will then start the alcoholic fermentation in stainless steel tanks.

AGEING

At the end of the fermentation, the wine will remain in the tank for a few weeks to still in contact whit the fine lees.

VARIETAL

Viura 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F



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TASTING

VISUAL: Pale yellow color, with lemon yellow trim. Clean and bright.

OLFATIVE: Good intensity and olfactory freshness. Highlights citrus and tropical notes, apple, freshly cut grass and fennel.

GUSTATIVE: Warm entry in the mouth, with body and well balanced. The aromas in the mouth are repeated those already mentioned in the nose (citrus, apple, freshly cut wound and fennel). Long in the mouth with a light and pleasant finish.

FOOD PAIRINGS

Aduna Blanco is an ideal wine to accompany fish and seafood, rice dishes. Sausages and fine cheeses are great choices for this wine.

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