



BRUNO LAFON

wine selection

Spain, Pago Casa Gran, Malvasia, Espagne, Blanc 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

This is an ancient Mediterranean variety that was mostly abandoned in Spain. Since we believe in it and in its great potential we have worked on the vine selection (clone and rootstock) to introduce it to our estate on the right soil.

TERROIR

2 Ha of young vines in white clay.

IN THE VINEYARD

The sun can ripen the grains very easily, the air combined with the sun avoid diseases.

WINEMAKING

Winemaking begins with ripen grapes higher than 13.5%. Grapes are put in the press without smashing them. The fermentation of the must with native yeast with high turbidity.

AGEING

Aged on lees for 8 months in stainless steel tanks

VARIETAL

Malvasia 100%

14.5 % VOL.

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

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

A fresh, fruity wine (blackberry, strawberry, black cherry) with earthy, tobacco and chocolate aromas.

FOOD PAIRINGS

Perfect with poultry, pasta, seafood, fish, goat cheese.



Bruno Lafon Selection

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

