



BRUNO LAFON

wine selection



Spain, Altos de Sueño, D.O Cava, Effervescent Brut

D.O Cava, Spain

Our state is located in the Penedès region, the most important viticultural area in Catalonia. The climate here is typical Mediterranean with warm summers and mild winters besides a lot of sunshine exposure which ensures optimal veraison of the grapes.

PRESENTATION

The annual average rainfall is 525 mm (around 30 days per year). The result is a real paradise for grape-growing, where we cultivate native grape varieties to produce high quality sparkling wines.

LOCATION

located in the Penedès region

IN THE VINEYARD

Harvest – Hand-harvested grapes from our own vineyards.

WINEMAKING

Press – Pneumatic press, only the free run juice is used.

Fermentation – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

Sparkling: The wine then undergoes its second fermentation in the bottle

AGEING

Aged on its lees for 15 months

VARIETALS

Macabeo, Xarel.lo, Parellada

GM: NO

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

SERVING

6-8°C

TASTING

Structured palate. Its ageing time in the bottle confers a broad range of nutty flavours, supplemented with expressive primary note (green fruits and citrus). Good balance between the acidity and the residual sugar, which adds weight and texture. Long and lively mineral finish.

FOOD PAIRINGS

This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.

Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

