



BRUNO LAFON

wine selection



Spain, Bodegas Angosto, Teuladi, Valencia, Espagne, Blanc

Valencia, Spain

They are part of a varietal recovery project, carried out by Conselleria de agricultura de Valencia and Viveros Cambra, the result of 7 years of genetic study of Valencian vinifera, selection and classification of the material, with its subsequent multiplication.

PRESENTATION

Recovering Valencian varieties such as Arcos, Bonicaire, Forcallat, Moravia Dulce, Moravia Agria, Trepadell, Monastrell Africá, Tortosí, Tortosí, Morenillo, Mandó, Verdil, Pampana Blanca, Planta Nova.

LOCATION

Finca Els Navarros (Ontinyent, Valencia)
ALTITUDE: 480 M

TERROIR

Type of Soil: Poor hillside soils, stony, calcareus.

IN THE VINEYARD

Plantation Density: 2500 plants / Ha
Vineyard age: 40 years

Continental climate softened by the Mediterranean influence, with an average annual temperature of 15 degrees and a Mediterranean type rainfall regime.

WINEMAKING

Alcoholic fermentation in stainless steel tanks with native yeast fermented with grapes skins and seeds and subsequent malolactic fermentation in French oak barrels.

AGEING

Barrel Aging: Aged for 9 months in French oak barrels of 225 liters.
Bottling Aging: Minimum of 6 months

VARIETALS

Tortosí 50%, Sauvignon blanc 50%

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

3 to 5 years

TASTING

An enticing nose showing a hint of smoked bacon, dried Mediterranean herbs and vanilla to the spiced lemons and nectarines. Pretty long and flavorful on the palate with a medium to full body. Fresh and a tad waxy in texture.

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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.



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FOOD PAIRINGS

Teuladí Blanc is just spectacular on the table. Its full body and spicyness make it a perfect match for richer dishes: Fish stews , vegetables, chicken, risotti. In the fall, you will love with seasonal vegetables: pumpkin, aubergine and bell peppers.

