



# 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, calcareous.

### 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

Tortosi 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.

#### 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.



1/2

91R2KE

### 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.

---

#### 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.

