



BRUNO LAFON

wine selection

Spain, Bodegas Rafael Cambra, Dos, Valencia, Espagne, Rouge

Valencia, Spain



The vines, and the soil where they stand, need love and care to grow. Their vineyards fill them with a wave of deep, powerful emotions. This helps them obtain the desired results after all the effort and care they put into their work at the winery. They also give special attention to the environment, which has a major impact on the wines—the sun that rises every day, the bugs that live in the soil, the birds that nest in the pines, and even the poppies pollinated by bees.

PRESENTATION

Their wines reflect this tender, loving care and these surroundings. They taste of the sun that bathes the Mediterranean, of warm weather, of gentle hills.

TERROIR

The Monastrell variety grows in a 10-ha 55-year old vineyard with sandy-loam and calcareous soil. The Cabernet varieties grow in a 25-year old vineyard with sandy-loam soil and small stones on the surface.

IN THE VINEYARD

Old vines (55 years old).

WINEMAKING

Fermentation with natural yeast in 2,000-litre open stainless steel tanks, with gentle pumping-over and punching-down.
Maceration at 25 °C for 2 weeks.

AGEING

8 months in 1-3 year old French oak barrels, and 6 months in vats.

VARIETALS

Cabernet sauvignon 35%, Cabernet franc 35%,
Monsatrell 30%

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

5 to 10 years

TASTING

With a supple entry on the palate, it retains the freshness and intensity of ripe fruit already perceived on the nose, a controlled but present power, a good tannic structure and a medium body; it's a tasty wine that invites you to continue; it offers a fine balance between sweetness and acidity, a just and successful greediness. This taste profile is rounded off by spicy notes of undergrowth plants, well-integrated fresh wood and light peppery notes.



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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.



FOOD PAIRINGS

Baked meats / Roast lamb / Herbed lamb.

REVIEWS AND AWARDS



92/100 (2021)
Robert Parker

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