



# Vineyards of Spain

BRUNOLAFON  
wine selection

## Spain, Luis Moya Tortosa, Malasombra, Rioja, Espagne, Rouge

Rioja, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.



### PRESENTATION

La Tapada is one of the last traditionally cultivated vines that resisted the grubbing up and subsequent transformation of the vineyard. Precisely its name also refers to how Garnatxa has been the covered or hidden grape variety in the Rioja appellation of origin. The idea is to dignify the area, the variety and the tradition.

### LOCATION

Parcel Andosilla

### HARVEST

Manual 16kg 6000 kg/ha.

### WINEMAKING

Malasombra is elaborated with its skin for 60 days in cold fermentation. Malolactic fermentation in stainless steel. Later, the wine goes through the barrels for a year. Bottled without clarification or filtration. Indigenous yeasts. Pure wine, no make up. Minimum intervention.

### AGEING

Aging 12 months in first use 500 l. barrels

### VARIETAL

Graciano 100%

### SERVING

16°C/61°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

Red and black fruits with the maximum aroma expression. Citric acidity typical from Graciano variety. Oak rounds the wine. Light oak touch in the mouth.

### FOOD PAIRINGS

Games, red meat, paella, duck.

