



# Vineyards of Spain

BRUNOLAFON  
wine selection

## Spain, Luis Moya Tortosa, Korteta, Navarra, Espagne, Rouge

Navarra, 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

KORTETA" is the name of the place where we find one of the vineyards that make up this assemblage of plots.

Plots in Artazu, Obanos, Añorbe and San Martin Unx. Old and historic vineyards planted mainly with Garnatxa.

Garnatxa. The San Martin vineyard contributes 12% Graciano to the blend.

### LOCATION

Artazu, Obanos, Añorbe y San Martin Unx

### TERROIR

Various, predominance of calcareous clay

### WINEMAKING

MACERATION/FERMENTATION 90% destemmed, 10% whole grape. Stainless steel tanks.

### AGEING

AGEING Used barrels from different origins. Jar, 54 l. demijohns. One year in stainless steel tanks.

### VARIETAL

Garnacha Tinta 100%

### 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

Aromas of black fruit (blackberry), pepper, pickled notes. Deep on the palate, tart blueberry. Fine rusticity. Undoubtedly a singular and unique wine.

### FOOD PAIRINGS

Recommended pairing with pasta, seafood, garden food and anything else you dare.

