



# Vineyards of Spain

BRUNOLAFON  
wine selection

## Spain, Bodegas Rafael Cambra, La Forcalla de Antonia, 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

Our variety Forcallat is 55 years old and planted ungrafted in sandy soil in the westernmost part of Fontanars, 700 metres above sea level.

### LOCATION

Westernmost part of Fontanars

### TERROIR

Sandy soils

### IN THE VINEYARD

Old vines (55 years old).

### WINEMAKING

Fermentation with indigenous yeast in 2,000-litre stainless steel tanks with 10% stems and gentle pumping-over.

Maceration at 26 °C for 21 days.

### AGEING

8 months in 500-litre used French oak barrels.



### VARIETALS

Cabernet franc 35%, Cabernet sauvignon 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

Forcallà de Antonia shows more of the varietal character, which seems a little more rustic than that of other local grapes, with earthy notes and a rough texture. It offers a nose of character, with several unique notes of very fresh red fruit and a strong personality, marked by a completely spontaneous elegance. It's a very fruity wine, with well-integrated oak and the promise of balance expected of the best Mediterranean wines. It is medium-bodied and its tannins, though obvious, are well rounded.

## FOOD PAIRINGS

Duck / Iberian pork / Bluefish

