



Vineyards of Spain

BRUNOLAFON
wine selection



Spain, Bodega Virgen de la Sierra, Albada Old Vino de Paraje, DO Catalayud, Rouge

DO Catalayud, Spain

VARIETY: 97 % Garnacha Viñas Viejas 3 % Monastrell, Provechon, Macabeo and Garnacha Blanca.

PRESENTATION

Red aged for 150 days on lees in concrete tanks.

LOCATION

It is a site at an altitude of approximately 900 meters above sea level, with late ripening, boulders on the surface and clay at depth. Three plots are harvested.

TERROIR

Soil type: Clay.

WINEMAKING

It is harvested approximately in mid-October. As it is a group of plots, it is made in stainless steel tanks, open barrels and Huevos. After a cold maceration of approximately 7 days the wine ferments naturally with its indigenous yeasts.

AGEING

Una vez fermentado y prensado realiza la fermentación maloláctica barricas de 3 años. Subsequently, the wine remains 12 months on lees, partly in barrels and partly in eggs. Bottled unfiltered and unclarified.



VARIETAL

Grenache noir 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

Opaque wine with a strong cherry red colour and flashes of violet. The variety is very well expressed in the nose, with prominent red fruit aromas. Easy-drinking and fruity, with a refreshing touch of acidity.

FOOD PAIRINGS

As an accompaniment to red meats and game.

