



# Vineyards of Spain

BRUNOLAFON  
wine selection



## Spain, Luis Moya Tortosa, Masuta, 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

Masusta" or maxusta, which in Euskera (the Basque language) means blackberry, was the first wine that Luis produced in 2012.

### TERROIR

Clay Limestone.

### IN THE VINEYARD

The Garanatxa grapes come from a 65-year-old vineyard in the area of Cárcar (about 65 Km south of Pamplona), by the Ega river. The 1.41 hectares vineyard has a large blackberry bush smack-dab in the middle of it, which is why Luis named the wine Masusta

### WINEMAKING

Masusta ferments naturally with its own yeasts and in its own bacterial environment. Naturally cold macerated for a few days prior to fermentation which occurs at a controlled temperature in stainless steel vats.

### AGEING

The wine matured for 11 months in a mix of used barrels from American, French and

### VARIETALS

Garnacha 50%, Graciano 50%

### 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

The palate is medium-bodied with well-integrated tannins, expressing subtle and delicate aromas of cherries and raspberries, some floral aromas of violets with balsamic touches of aromatic plants.

### FOOD PAIRINGS

Games, red meat.

