



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.

