



# BRUNO LAFON

wine selection



## Spain, PAGO Casa Gran, Falcata Rosé, Valencia , Rosé

Valencia,

The “recent” history of wine at PAGO Casa Gran estate began at least 300 years ago. They have preserved an ancient wine cellar from those times in the Casa Benasal building. Manuela Galbis, the founder’s mother, reinitiated wine production at PAGO Casa Gran during the 1960’s.

However, wine remnants dating back to the 4th century B.C. have also been found just a short distance from the winery, in the ruins of an Iberian town located a top the mountain that borders the estate.

PAGO Casa Gran defnie itself

### WINEMAKING

Direct press fermentation in stainless steel tanks.

Each variety has been processed by its own, fermented with native yeast.

Work with lees for two months.

### VARIETAL

Syrah 100%

12.5 % VOL.

### SERVING

53F

### AGEING POTENTIAL

2 to 3 years

### TASTING

On the nose, fruity, with predomination of red fruits and red orange aromas.

On the palate, the attack is smooth, fresh, balanced and long finish.

### FOOD PAIRINGS

Perfect to pair with pasta, rice, fish, white meat, cured meat, roasted vegetables or soft cheese

#### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

