



BRUNO LAFON

wine selection



Spain, Bodega Heredad de Aduna, Vendimia Seleccionada, Rioja, Espagne, Rouge

Rioja, Spain

To speak of the Rioja Alavesa is to speak of wine. And to talk about wine in the Rioja Alavesa is to talk about Heredad de Aduna. Located in Samaniego, one of those places where wine is lived, Heredad de Aduna has remained throughout its history faithful to a philosophy that always places it next to the tradition established by José Martínez Aduna. A tradition, of course, dynamic and constantly evolving towards a single goal: to always achieve the best.

PRESENTATION

From this principle arose a few years ago the new winery of Heredad de Aduna, which incorporated the most advanced technology always thinking in the noble value of tradition. It is there where the evolution of wines is provided with the best environment and each and every one of the knowledge that time has not ceased to prove right. Those that remain and endure.

LOCATION

Located in Samaniego.

TERROIR

Located in Samaniego. The age of the vineyards is +95 years, obtaining high quality red grapes, 100% Tempranillo variety. Total area of red grapes: 1.5Ha directed in glass, supported by a calcareous clay soil and at 579m altitude that limits the action of rain and humidity to its exact point together with the protection of the Sierra Cantabria.

IN THE VINEYARD

Made from 60 year old trellised vineyards.

A total of 30 hectares of Tempranillo vineyards. Cultivated with integrated methods for more than 10 years and organic for 5 years.

Manual harvest and selection of the best clusters in the vineyard.

WINEMAKING

Controlled fermentation between 19o-23o of the must to preserve the aromas. During the process, we perform battonages and delestages. Subsequent pressing of the grapes and end of fermentation of the wine-press.

AGEING

Malolactic fermentation carried out in new 100% French oak barrels and stay in them for a minimum of 12 months. Bottled and market release defined by tasting.

VARIETAL

Tempranillo 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

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TASTING

Wide cherry and blackberry red color, medium layer and intense hue, with ruby rims. Notes of ripe red fruit typical of the over-ripening of the vine. The soft licorice and wood aromas complement each other perfectly, being well integrated. On the palate it has an incredibly balanced passage between fruit, wood, toast and fair astringency despite having been in contact with the wood at all times. At the same time it is sweet and invites you to another drink. It has good aging potential in the bottle.

FOOD PAIRINGS

Aduna Selected Harvest is an ideal wine to accompany with red and grilled meats, meat carpaccios or spoon dishes. Cured meats and strong cheeses are great options for this wine. 99% or 100% pure chocolates and sweets such as cheesecakes and red fruits pair very well with this wine due to its good union with dairy touches.

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