



Vineyards of Spain

BRUNOLAFON
wine selection

Spain, Aba Solleira, DO Ribera Sacra, Rouge

DO Ribera Sacra, Spain



Small family winery, owned and managed by Carlos Rodriguez and his wife Emilia Gomez. Aba Solleira is a bodega that aims to put the spotlight on agriculture and scientific advances. The bodega allows nature to develop and does not use herbicides or mineral fertilizers. The estate's philosophy is to respect the soil, the vines and life, while avoiding increasing yields to favor quality over quantity.

PRESENTATION

After more than 15 years in the wine business, they decided to branch out on their own, and purchased a small winery and 4,000 square meters of vineyards in Ribera Sacra. They produce their own grapes, love taking care of the vineyards, and are passionate about making their very own wine.

TERROIR

Weather: Atlantic.
Vineyard altitude: 300-325 m.
Vineyard exposition: South (maximum sunlight).
Soil: sandy, granite bedrock.
Grape Variety: Mencia 20 years old.

IN THE VINEYARD

Altitude 300-325 m.
Maximum respect for the environment with minimal intervention against pests and diseases, without herbicides, without mineral fertilizers and without machinery intervention in the soil. Healthy wines in a healthy environment.

WINEMAKING

Low impact and minimal intervention winemaking techniques to respect grape's identity and territory originality. Uniqueness fermentation in small stain steel tanks.

AGEING

Aged in tanks for 6 months with its lees before bottling. Handmade artisanal wine under the same methods and conditions of our own consumption ones.

VARIETAL

Mencia 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

3 to 5 years

TASTING

Intense aromatic profile with red fruits and other darker fruits, inky minerality and earthiness. In the mouth it's fresh, medium body, with smooth tannins and long elegant balance.



FOOD PAIRINGS

Pairs perfectly with tasty meat dishes. Thanks to its freshness and balance lets enjoy the food and wine together without overpowering the food and helping to neutralize the fat to keep enjoying the pairing.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

