



Vineyards of Spain

BRUNOLAFON
wine selection



Spain, Bodega Virgen de la Sierra, Albada Blanco, Espagne, Blanc

Spain

We are located at an altitude of 780 meters above sea level, in a landscape of vineyards, almond and cherry trees. Most of the vineyard is protected by the Sierra de la Virgen, which gives its name to the winery.

PRESENTATION

This is a land full of tradition, courage and effort of its people.

The municipality has more than 10,000 hectares, of which 400 are dedicated to vineyards. The different climatologies condition the vegetative cycle of the vines.

On the outskirts of the village, in the area of La Cañadilla, which is between 800 and 870 meters above sea level, the grapes are harvested early, and the fruit is redder and very fresh.

TERROIR

This wine is made with 100% Macabeo de Grano Menudo grapes. The bush vines, more than 35 years old, are dry farmed on slopes at an altitude of between 900 and 1,100 metros in Villarroya de la Sierra in the Iberian System mountain range.

IN THE VINEYARD

Harvest by hand at the beginning of October.

WINEMAKING

After crushing and destemming, the grapes are macerated for between 10 and 12 hours at a temperature of 11°C before the must is bled off. It is then fermented at a controlled temperature of 12-16°C with its native yeasts for approximately four to five weeks.

AGEING

Aged for 100 days on its lees, with regular batonnage.

VARIETAL

Macabeo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Yellow with hints of green. Highly intense aromas of ripe white fruit, banana and melon. Very complex, with herbal notes. Powerful in the mouth with a broad, unctuous feel and a long, fruity finish.

FOOD PAIRINGS

Idea to accompany paellas, shellfish and aperitifs. It even pairs very well with a plate of cured ham.

