



BRUNO LAFON

wine selection



Spain, Bodega Heredad de Aduna, Aduna Joven, DO RIOJA, Rouge

DO RIOJA, 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 and Villabuena, both 2KM from Samaniego.

TERROIR

Total area of red grapes 36Ha of red grapes, trained on trellises, supported on a calcareous clay soil at 579m altitude, which limits the action of the rain and humidity and the protection of the Sierra Cantabria mountain range.

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

When the grapes arrive at the winery, they go directly to the stainless steel tanks, previously cooled. Before fermentation, periodic pumping over of the must (resulting from the weight of the fruit). Controlled fermentation between 19°-23° of the whole grapes to preserve the aromas. Prior to pressing, we carry out delestages, obtaining the tear wine.

AGEING

Subsequent pressing of the whole grapes and end of fermentation of the wine-press. Malolactic fermentation and stabilization of the wines prior to blending.

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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AGEING POTENTIAL

2 to 3 years

TASTING

The palate is fresh and smooth, but powerful thanks to the natural bubbles from the carbon dioxide gas. Bubbles from the carbonic gas that enhance the aromas already mentioned, in addition to as well as combining all of them in an explosion of freshness.

FOOD PAIRINGS

Aduna Joven is an "all-rounder" wine, ideal to be served with white and red meats, fish and seafood, rice and spoon dishes. Sausages and fine cheeses are great choices for this wine.

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