



Vineyards of Spain

BRUNOLAFON
wine selection



Spain, Luis Moya Tortosa, Gorobel, Navarra, Espagne, Blanc Navarra, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.

PRESENTATION

The Gorobel mountain range is the dividing line between the Mediterranean and Cantabrian slopes. It is on this slope, in the town of Orduña (Bizkaia) where our vineyard is located. Gorobel is the border between Burgos and Bizkaia. It is the meeting point between the dry wind from the south and the cold and humid wind from the Gulf of Biscay. This imposes itself and gives an Atlantic character to the wine.

TERROIR

Various, predominance of calcareous clay

WINEMAKING

Fermentation: 100% destemming and 8 days of fermentation with the skins.

AGEING

Aging: FO 500l cask, jar, stainless with lees and glass demijohns of 54

VARIETAL

Hondarrabi Zuri 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, 5 to 10 years

TASTING

White fruit, citrus, freshness.

FOOD PAIRINGS

Poultry, fish, goat cheese.

