



BRUNO LAFON

wine selection



Spain, PAGO Casa Gran, Casa Benasal Crux, Espagne, Rouge

Spain

The “recent” history of wine at PAGO Casa Gran estate began at least 300 years ago. They have preserved an ancient wine cellar from those times in the Casa Benasal building. Manuela Galbis, the founder’s mother, reinitiated wine production at PAGO Casa Gran during the 1960’s.

However, wine remnants dating back to the 4th century B.C. have also been found just a short distance from the winery, in the ruins of an Iberian town located a top the mountain that borders the estate.

PAGO Casa Gran define itself

PRESENTATION

Crux is a Mediterranean wine with medium body, based on Monastrell/Mourvedre tasty and flavourful. It maintains the fruit aromas with a little touch of French oak notes. The wine is preserved and aged in fudre (big oak tanks) and in concrete deposits.

TERROIR

Some varieties come from sandy soil, others from white clay soil.

WINEMAKING

Fermentation with native yeast and 25% of grapes with stems in stainless steel controlled temperature, medium maceration.

AGEING

After malolactic the wine is put in 3000 lts foudres of several ages for 12 months.

VARIETAL

Monastrell 100%

14.5 % VOL.

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

The palate has plush, rich and concentrated black-fruit flavors with dark chocolate mouth-filling tannins.

FOOD PAIRINGS

Perfect to pair with red meat, cured and smoked meat, bush meat, hard cheese.



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



REVIEWS AND AWARDS

JAMES SUCKLING.COM 91/100 (2021)
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