



BRUNO LAFON

wine selection



Spain, Pago Casa Gran, Syrah sin sulfitos, 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 defnie itself

PRESENTATION

Syrah is a Mediterranean variety that has also become important in Australia with the name Shiraz.

TERROIR

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

WINEMAKING

Fermentation and maceration in stainless steel tanks. Fermented with native yeast and stored in concrete. Work with lees for few months.

No added Sulphites

AGEING

Aged in concret 10 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

A fresh, fruity wine (blackberry, strawberry, black cherry) with earthy, tobacco and chocolate aromas.

FOOD PAIRINGS

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



Bruno Lafon Selection

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

