



# Vineyards of Spain

BRUNOLAFON  
wine selection



## Spain, Luis Moya Tortosa, El Yesal, Navarra, Espagne, Rouge

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

EL YESAL is the name of the site of this centenary vineyard in the village of Tirapu, in Navarra. High slope on marl and gypsum. Vineyard in the shape of an amphitheater facing east. Old plaster factory from which the locals used to obtain materials for the materials for the construction of the houses of the village.

### LOCATION

Artazu, Obanos, Añorbe y San Martin Unx

### TERROIR

Calcareous in surface, very poor.

### WINEMAKING

MACERATION/FERMENTATION: 90% destemmed, 10% whole grape. Stainless steel tanks

### AGEING

AGEING: Used 500l French oak barrels

### VARIETAL

Garnacha Tinta 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

### AGEING POTENTIAL

5 to 10 years

### TASTING

Aromas of red fruit (raspberry, cherry). Pleasant entry on the palate, slightly rustic. Notes of dried plum. Recommended pairing with starters, oily fish and red meat.

### FOOD PAIRINGS

Recommended pairing with pasta, seafood, garden food and anything else you dare.

