



BRUNO LAFON

wine selection



Spain, Bodega Heredad de Aduna, Aduna Crianza, 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

Made in stainless steel tanks in the traditional way learned from our father and mentor: José Martínez Aduna.

Traditional winemaking with destemmed grapes. Periodic pumping over and battonage during the fermentation process.

Fermentation temperature range from 19°C to 24°C for 11 days.

AGEING

Malolactic fermentation in French (60%) and American (40%) oak barrels and aging for 12 months. Subsequently, 15 months in bottle.

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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TASTING

The wine is bright and clean, showing structure before passing through the palate.

The most characteristic aroma of this wine is due to the variety, which is predominant together with the mixture of American and French oak.

The palate is pleasant, with the wood perfectly integrated with the Tempranillo variety. A crianza that some describe and remember as the classic crianzas of the Denomination.

FOOD PAIRINGS

Aduna Crianza is an ideal wine to accompany red and grilled meats, grilled fish and stews.

Sausages and strong cheeses are great choices for this wine.

Chocolates 80-85% and sweets such as cheesecakes and red fruits pair very well with this wine.

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