



BRUNO LAFON

wine selection

Spain, Bodega Briego, Supernova Reserva, Espagne, Rouge

Spain

The Benito Hernando brothers manage the 77 hectares of vineyards. Their family is very clear that wine is not improvised, but is made by paying special attention to nature together with the effort for a job well done. Since the beginnings they have not stopped progressing so that their wines are recognised for their quality all over the world.

PRESENTATION

Selected vineyards in different plots in the valley of Peñafiel and Curiel at 750 m. altitude of sandy soil with siliceous stone and Fompedraza with an altitude of 910 meters of soil and limestone.

TERROIR

Sandy soil with siliceous stone and Fompedraza and limestone.

WINEMAKING

Traditional vinification in stainless steel vat.

AGEING

14 months in French and American oak barrels.

VARIETAL

Tempranillo 100%

14.5 % VOL.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Perfect combination of fruity notes that provide freshness and toasted notes that indicate the aging of the wine in barrels. Pleasant and friendly on the palate, full-bodied, voluminous and with a long finish.

FOOD PAIRINGS

Tapas, Ham, cheese.



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

