



BRUNO LAFON

wine selection

Spain, Pago Casa Gran, Falcata Red, Valencia , Rouge

Valencia,

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

WINEMAKING

Fermentation and maceration in stainless steel tanks.

Different length of maceration depending on the grapes and soil type.

Each variety has been processed by its own, fermented with native yeast and stored in concrete.

Work with lees for few months.

VARIETALS

Grenache noir 50%, Syrah 50%

SERVING

61F

TASTING

On the nose, fruity, with predomination of ripe red fruits.

On the palate, the attack is gentle, large, fresh, and long finish of ripe fruits.

FOOD PAIRINGS

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



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

