



BRUNO LAFON

wine selection

Spain, Familia Bastida, Finca El Lince blend, DO Jumilia, Espagne, Rouge

DO Jumilia, Spain



Familia Bastida where the family aims to seek the typicality of the different geographical areas of Spain. Currently the family is present in more than 50 countries.

PRESENTATION

We have a great difference in altitude, from 400 to 950 metres, gradually ascending in parallel valleys from south to north. The conditions are unbeatable for organic cultivation. In Bodegas Familia Bastida, we control numerous vineyards of several farmers where we carry out the controls and work that generation after generation allows us to have grapes of different varieties, altitudes, ages and soils.

TERROIR

Oldest Vineyard of Monastrell and Syrah. Clay limestone. Sunny climate.

IN THE VINEYARD

Between 600 and 800 meters.

WINEMAKING

Stainless steel vat.

AGEING

Aged in french and american oak barrel during 10 months.

VARIETALS

Monastrell 50%, Syrah 50%

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

Garnet, cherry rim. Aromas of spices, ripend fruit, new oak, vanilla, cinnamon, pine nut. Expressive and balanced. Full bodied.

FOOD PAIRINGS

Red Meat, Grilled meat, ribs, spicy courses.

REVIEWS AND AWARDS

Decanter 90/100 2021
Decanter

Bruno Lafon Selection

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

