



BRUNO LAFON

wine selection

Spain, Bodegas Rafael Cambra, Soplo, Espagne, Rouge

Spain



The vines, and the soil where they stand, need love and care to grow. Their vineyards fill them with a wave of deep, powerful emotions. This helps them obtain the desired results after all the effort and care they put into their work at the winery. They also give special attention to the environment, which has a major impact on the wines—the sun that rises every day, the bugs that live in the soil, the birds that nest in the pines, and even the poppies pollinated by bees.

PRESENTATION

Their wines reflect this tender, loving care and these surroundings. They taste of the sun that bathes the Mediterranean, of warm weather, of gentle hills.

TERROIR

Sandy soil without irrigation

WINEMAKING

Fermentation in 15.000 lts inox deposits with 10% stem at 22 degrees for 12 days.

AGEING

Aging: 14 months in 170 hl. foudres. The rest of the aging happens in concrete vat.

VARIETALS

Garnacha 50%, monastrell 30%, Forcalla 20%

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

Elegant, fruity with a hint of oak
Well balanced, fleshy and silky tannins, abundant ripe fruit flavours.

FOOD PAIRINGS

Pasta, white meats, tapas and salads.

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

