



BRUÑAL 2005

ORIGIN AND VINEYARD

100% made of Bruñal variety grapes. Variety that is about to extinct. Vineyards aged over 60 years. One strain can only produce less than one kilogram per year. Their small and concentrated bunch of grapes, full of flavour, are harvested and selected by hand.

LOCATION AND SOIL TYPE

The vineyards are located, 750 metres over the sea level, in the “Natural Park Arribes del Douro”, in northwest Spain, where the river Douro forms a natural border with Portugal. This place has a riverbank microclimate. Shallow soil. Composition stresses in slate and granite.

VINIFICATION

This wine fermentation takes place in a conical frustum 1500-litre shaped tank made of wood. Always 26° C controlled temperature and using only natural yeast. 5 days in malolactic fermentation. The wine matures in French and Romanian oak barrels for 12 months.

TASTING NOTES

Deep cherry colour with mauve tints, stable, clean and shiny. In nose the finely charred wood exudes notes of cocoa, graphite and flint. In the background a good maturity of its fruity character is noticeable, reminiscent of certain cherries in liqueur and wild fruits. Enters smoothly and powerfully in the palate, while heavily charged with fruit (currant and blackberry), slightly toasty, very good oak and grand meatiness, with a flavourful and lasting aftertaste.

ANALYSIS

Alc vol: 13,5% pH: 3,65
Residual sugar: 2,4 g/l Acidity: 4,90 g/l

AWARDS

The USA's prestigious Wine Report 2007 considers it the **second best wine in Spain**. *The Guía Campsa* includes it in the roll of honour of Spain's best wines. *Guía Repsol* conceded 93 points in 2013. The renowned English wine writer John Radford has called it one of his best finds. Gold medal on **CINVE 2014** and **91 points in Wine Spectator 2014**.

FOOD COMPLIMENTS

Bruñal pairs nicely with game meat and red meat. Can be served with French cuisine, especially with cheese and foie gras.

SERVING

16-18 degrees.
Decant 1 hour before serving.