



LAVIA

BODEGAS LAVIA



Lavia Ecologic, 2012 DO Bullas

Type of Wine: Red Wine

Appellation of Origin: DO Bullas

Winery: Bodegas Lavia, Bullas

Varietal: Monastrell and Syrah, from vines that are in the case of Syrah -16 years old, and Monastrell - 40 years old.

Terrain: Stony limestone, poor in organic matter, at an average altitude of 750 metres. Monastrell: deep limestone soil with pebbles and alluvium. Syrah: limestone soil, very shallow (30 < 60cm) of recent degradation.

Harvest: September for Syrah, but not until October for the last of the Monastrell. Hand-picked in 15 kg boxes. Sorted in the vineyard and on a sorting table before entering the winery. Partially destemmed and pressed. Gravity-fed tank filling in 100 hl stainless steel tanks under controlled temperature. Fermentation with its own indigenous yeast with cap immersion or pigeage, and returned with a peristaltic pump. Macerated for 15 days. Malolactic fermentation in stainless steel tanks.

Ageing: 12 months in French oak; 40% in 500 litre barrels and 60% in wooden vats.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 14%

About the producer: In 2004, Bodegas Lavia began with a small sized winery, but equipped from the start with the latest technology. This winery was designed to fully respect the beautiful nature that surrounds it. Its facilities include tanks made of stainless steel and French oak, capable of handling a maximum of between 5,000 and 10,000 kg. The production is done in a natural and traditional manner, preserving the maximum expression and concentration of the grapes, achieving complex and distinguishable wines.

Tasting Notes: Ruby red with medium depth, intense aroma of red fruits (plum) reinforced by exotic touches that progress to stone fruits. Fresh and unctuous mid-palate reminiscent of the same fruity nuances. The silky tannins contribute to the subtle personality of the wine.

Format: 750ml (case of 12 bottles)