



LAVIA
BODEGAS LAVIA



Lavia Plus, 2014
DO Bullas

Type of Wine: Red Wine

Appellation of Origin: DO Bullas

Winery: Bodegas Lavia, Bullas

Varietal: 100% Organic Monastrell. Vines are 40 years old.

Terrain: Stony limestone, poor in organic matter; made up of limestone with silt and alluvium. At an altitude of 750 meters.

Harvest: October. 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.

Ageing: Fermentation with indigenous yeast in a 100hl wooden vats under controlled temperature. Cap immersion or pigeage and returned with a peristaltic pump. Macerated for 18 days. Malolactic fermentation in wooden vat. Aged for 12 months in 500 litre French oak barrels.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 15%

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: Cherry red colour with medium depth. Intense bouquet with balsamic aromas (ceder) from the French oak ageing. Balanced mouthfeel, reminiscent of charcoal, nuts such as almond and pepper aftertaste. The tannins are pleasant and elegant.

Format: 750ml (case of 12 bottles)