



Bruno Murciano, L'Alegria, Valencia, Spain, '2023'

Product code: `6081

PRODUCER PROFILE

A sommelier by training, Bruno Murciano was born in 1979 in Caudete de las Fuentes – a town in Valencia noted for growing the Bobal grape variety. He spent his youth learning his trade in his family's restaurant, which is where he got to know the winegrowers of the area.

During 20 years of international experience as a sommelier, Bruno collected numerous awards and achieved recognition from colleagues as an ambassador for Spanish sommeliers worldwide. But in 2010 he at last made one of his big dreams come true when he bought the magnificent estate of Las Brunas in his home town 6ha of ancient vinyard and 2ha of forest on northeast sloping land. Aply assisted by his brother, José Luis, who honed his winemaking skills in Rioja and Bierzo, the pair now create incredible wines of their own – mostly from Bobal, but also from other local varieties.

VITICULTURE

From the deep red clay soils of the Las Brunas vineyard where the vines are around 90 yr old vines at 900m.

WINEMAKING

Hand harvested in 10kg crates. The carefully selected whole bunch fruit undergoes a 48hr cold soak maceration, then is partially destemmed before being gravity fed into a vertical open 10,000L concrete tank.

TASTINGNOTE

Cherry red, this is almost Burgundian in style. The fragrant intense nose of strawberry, raspberry and redcurrant opens out into flora and undergrowth. Really pleasant in the mouth, with freshness, firm acidity well integrated tannins. Lovely length.

FOOD MATCHING

White meat, grilled meat, spoon dishes, free-range chicken rice with artichokes and snails.



TECHNICAL DETAILS

Varieties:

Bobal 100%

Biodynamic

Producer works organically

Features

ABV: 13.5%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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