

B O D E G A S F U S I Ó N



Bodegas Fusión S.L.

LARA WINES

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www.bodegasfusion.com

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ABOUT US

Bodegas Fusión is a company dedicated to elaborate and distribute wines under the label Lara O Wines. Our wine is made in the most traditional way, with the best product, using only native Spanish grapes and the most modern technology.

Bodegas Fusión was created in 2007, as the result of the collaboration of two important and experienced Spanish companies: Rutas de Vino – Vintage Spain, a travel agency specialized in wine and food tourism and Bodega Histórica Don Carlos S.XV, a long time wine distribution company and vinoteca.

We believe in the international projection of our wines

THE PROJECT

The idea was born in a historical cellar from the XV century with XXI century people.

Tradition and modernity are used together to create a new wine. The oldest vineyards and most modern wine making technology to produce an excellent and surprising wine, a wine that is unique.

The vineyards are located in the land of la Horra and Gumiel de Mercado (Burgos) and Peñafiel (Valladolid). Rocky and calcareous soils provide excellent ripening, elegant tannins and minerality to the wine.

Vines are 40 to 100 years old. The grape growing is non-interventionist leaving grapes to express the characteristics of the terroir.

Grape variety used is 100% Tempranillo.

The climate is extreme continental with low rainfall

BODEGAS FUSION PRODUCTS: LARA O WINES

Bodegas Fusión has in the market three premium wines under the brand name LARA O WINES: **Lara O Crianza**, **Lara O Special Selection** and **Lara O Hspania**

These are our most exclusive wines, especially dedicated to export.

Characteristics:

- Denomination of Origen: D.O. Ribera del Duero
- Grape variety: Tempranillo 100%
- Bottle: 0.75 L
- Ships in 12 or 6 bottles cases

Wines available at the moment:

- **Lara O Crianza 2010**, 12 months in American, Hungarian and French oak and 12 months in bottle. Production of 10000 bottles
- **Lara O Special Selection 2009**, malolactic fermentation and aged 14 months in French oak barrel. Production of 5000 numbered bottles.
- **Lara O Hispania 2009**, aged 12 months in Spanish oak barrel. Production of 1900 numbered bottles

NOTE: The vintages that we don't consider with enough quality we don't make wines, like it happened years 2007 and 2008.



TASTING NOTES FOR THE WINES IN THE MARKET

Tasting Note Lara O 2010 (Crianza)

Denomination of Origen Ribera del Duero

Grape variety: Tempranillo 100%

Soil: Stone - calcareous clay with a limestone subsoil

Location of the vineyards: La Horra and Gumiel de Mercado (Burgos)

Crop type: Eco-ground

Alcoholic Fermentation: FH on deposit between 25 and 28°C, maceration for 7 days

Malolactic fermentation: FM on deposit, one month.

Aged in 225L oak barrels, French, American and Hungarian first and second year

Alcohol %: 14

Production: 10000 bottles

Tasting notes

Visual appearance: Cherry red with violet edge

Nose: Berries, very clean toasted wood, balsamic, mineral, very elegant.

Mouth: Soft and delicate, good balance and acidity with notes of fruit and minerality.

Self life between now and five years.

Recommended serving temperature 18 °

Suitable pairings: meat, game, fatty fish and stews

International Awards

- Gold Medal in Sélections Mondiales des Vins Canada 2014. www.smvcanada.ca
- Silver Medal in Concours Mondial de Bruxelles 2014 www.concoursmondial.com
- Commended wine in International Wine Challenge, www.internationalwinechallenge.com
- LARA O 2010 Silver Medal in International Wine Guide 2013

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Tasting Note Lara O Special Selection 2009

Denomination of Origen Ribera del Duero

Grape variety: Tempranillo 100%. Vineyards over 60 years old

Soil: Stone and calcareous subsoil

Location of the vineyards: La Horra (Burgos) and Peñafiel (Valladolid)

Crop type: Eco-ground

Alcoholic Fermentation: FH on deposit at 28°C, maceration 12 days.

Malolactic fermentation: FM in new French oak 60% and 40% in stainless steel deposit, one month

Aged in 225L new French oak barrels 14 months

Alcohol %: 14,4

Production: 5000 numbered bottles

Tasting notes

Visual appearance: Burgundy red with cherry and ruby edge

Nose: Red berries, flowers, balsamic, spices, mineral, very elegant, hints of graphite, highest expression of elegance.

Mouth: Soft and delicate entrance, pleasant, fresh and balanced on the palate with a long lingering aftertaste

Self life between now and ten years.

Recommended serving temperature 18 °

Decanting time 1h

Suitable pairings: meat, game, dry meat and stews

International Awards

- Gold Medal in Sélections Mondiales des Vins Canada 2014. www.smvcanada.ca
- Silver Medal in International Wine Guide 2012
- LARA O Special Selection 2005, TEMPRANILLO DE ORO (Gold Tempranillo) in the International Wine Competition Tempranillos al Mundo 2009, fourth position in its category with 91,7 puntos. www.enologo.com/tempranillo
- LARA O Special Selection 2005, Gold Medal in the Concours Mondial de Bruxelles 2009. www.concoursmondial.com

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Tasting Note Lara O Hispania 2009

- Denomination of Origen Ribera del Duero
- Grape variety: Tempranillo 100%. 2200 kg/Ha
- Soil: Stone, clay and calcareous with calcareous subsoil
- Location of the vineyards: La Horra (Burgos)
- Crop type: Eco-ground
- Alcoholic Fermentation: FH on deposit at 29°C, maceration 14 days.
- Malolactic fermentation: FM in stainless steel deposit, one month.
- Aged in 225L and 300L new Spanish oak barrels, 14 months
- Alcohol %: 14
- Production: numbered 1900 bottles
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- **Tasting notes**
- Visual appearance: Deep red cherry with violet edge. Deep color. High density
- Nose: Reminds us of the deepness of field in La Horra. The character of its terroir and the personality of its people are reflected in the wine. Serious, deep and dark. The minerality and earth characters expressed to the fullest. Lower forest, humus, moist soil, meaty.
- Mouth: Elegant, long, with very good structure and fatty. Essence of minerality, fruit, wood, earth and people together, not a wine for everyone.
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- Self life between now and 8 years.
- Recommended serving temperature 19 °
- Decanting time 30 min
- Suitable pairings: meat, game, dry meat

WHERE TO FIND US

- Estados Unidos
- Francia
- Brasil
- Irlanda del Norte
- Suiza
- China



DISTRIBUTION IN SPAIN

- **Madrid:**
Distribuciones Mariano Arranz <http://www.distribuciondevinosycavas.com/>
- **Barcelona:**
Gourmet Hunters <http://www.weinumami.com/>
- **Toledo:**
VINO EXCLUSIVO WINE BROKER SL. Fernando Purificacion
vinoexclusivo@wanadoo.es

INTERNATIONAL AWARDS

- LARA O 2010. Gold Medal in Sélections Mondiales des Vins Canada 2014. <http://www.smvcanada.ca>
- LARA O 2010. Silver Medal in Concours Mondial de Bruxelles 2014 www.concoursmondial.com
- LARA O 2010. Commended wine in International Wine Challenge, <http://www.internationalwinechallenge.com/>
- LARA O Special Selection 2009. Gold Medal in Sélections Mondiales des Vins Canada 2014, <http://www.smvcanada.ca>
- LARA O Special Selection 2009 Silver Medal in International Wine Guide 2012
- LARA O 2009, Silver Medal in International Wine Guide 2013
- LARA O Special Selection, TEMPRANILLO DE ORO (Gold Tempranillo) in the International Wine Competition Tempranillos al Mundo 2009, fourth position in its category with 91,7 puntos. www.enologo.com/tempranillo
- LARA O Special Selection, Gold Medal in the Concours Mondial de Bruxelles 2009. www.concoursmondial.com