

ALMA DE LUZON



TYPE

Red aged wine.

GRAPE VARIETY

70% Monastrell, 20% Cabernet Sauvignon, 10% Syrah

HARVESTING

Grapes are being harvested by hand in 10/15 Kg boxes from low yield 50 years old vineyard from the property at 650 meter altitude from the sea level. They are carefully transported to the winery where they go through the selection tables to choose the best ones prior to the maceration and vinification.

WINE MAKING

The fermentation takes place within an 8 to 10 days period not exceeding a temperature of 28/30 °C. The juice macerates in contact with the skins for 15 to 20 days.

AGING

22 months in 60% French new oak barrels and 40% American oak barrels.

TASTING NOTES

Dark cherry color with an intense garnet background. On the nose it shows complex aromas of black berries, spices, cocoa, toasted oak notes and mineral hints. Great structure on the palate, tasty with ripe sweet tannins. With presence of dark fruit, mineral and spice tones. Pleasant and elegant wine with a long finish and great aftertaste.

FOOD PAIRING

Red meats, big game meats, roast beef, sirloin with foie gras sauce or black truffle flakes, goose, roast lamb, cold Iberian cuts, stews, blue cheese, sheep and goat cheeses.

CONSERVATION AND CONSUMPTION

The proper serving temperature of this wine must be between 16° C and 18° C. In their conservation it is important that the temperature is constant at around 17 ° C, avoiding temperature changes that adversely affect the quality.

Alcohol: 15° vol.

750 ml. | Contains Sulphites.

