

PORTÚ

luzón[®]
BODEGAS

TYPE

Red aged wine.

GRAPE VARIETALS

80% Monastrell, 20% Cabernet Sauvignon

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

18 months in 60% French oak barrels and 40% American oak barrels.

TASTING NOTES

Dark cherry opaque color with a garnet rim.
Fruity on the nose outstanding ripe red berries aromas, spicy, fine cocoa and toasted oak notes.
Great structure on the palate, rich, tasty with ripe sweet tannins. Long, friendly, very 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.

