

ALTOS DE LUZON



TYPE

Red aged wine.

GRAPE VARIETALS

50 % Monastrell, 25% Tempranillo y 25% Cabernet Sauvignon.

HARVESTING

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

WINE MAKING

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

AGING

12 months in American and French new oak barrels.

TASTING NOTES

Cherry color with an intense garnet background. On the nose powerful and intense. Aromas of ripe fruit (blackberry, plum,...), spices, cocoa hints, vanilla and high-roast from new oak barrels. Tasty, amiable and generous on the palate. Chocolate tones, mature tannins, good acidity with silky texture and good balance.

FOOD PAIRING

Steak with mushrooms, hare, partridge, roasted shoulder of kid, lamb, smoked meats, casseroles, rice dished with meat. Fish such as hake, salmon, cod and bluefin tuna. Smoked, blue and cured 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: 14,7° vol.

750 ml. | Contains Sulphites.

