

LUZON CRIANZA



TYPE

Red aged wine.

GRAPE VARIETAL

50% Monastrell, 20% Cabernet Sauvignon,
20% Tempranillo, 10% Merlot.

WINE MAKING

Fermentation takes place from 6 to 8 days period not exceeding a temperature of 28/30 °C. The juice macerates in contact with the skins for 5 to 10 days.

AGING

12 months in American and French oak barrels.

TASTING NOTES

Intense cherry color with garnet rim. On the nose is intense with aromas of red and black fruit. Balsamic, mediterranean herbs (rosemary, rockrose,...). Delicate and elegant on the palate. Sweet and generous tannins. Spicy flavors, high-roast, cinnamon and vanilla.

WINE PARING

Stewed meats with creamy sauces, veal ragout, roasted kid (goat) chops, roast lamb, roast stuffed turkey, rice and casseroles with meat. Fish such as monkfish, cod or tuna steaks, goat cheese and aged 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: 14,5° vol.

750 ml. | Contains Sulphites.

