

FINCA LUZON



TYPE

Young Red.

GRAPE VARIETY

70 % Monastrell - 30% Syrah

WINE MAKING

Fermentation takes place over 6-8 days at a temperature not exceeding 24/26° C. The wine macerates in contact with the skins for a period of between 2-4 days.

TASTING NOTES

Garnet color with plentiful violet rim. On the nose, very intense fruity aromas with standing out hints of ripe red fruit. Powerful and delicious. Fruity, fresh, smooth, glyceric and meaty on the palate. Ripe and round tannins, balanced acidity with delicate and tasty sensations.

WINE PARING

Roasted sirloin, stews, roasted chicken, meat rice dishes, legumes, casseroles, semi mature cheeses.

STORAGE AND CONSUMPTION

The recommended storage and consumption temperature of this wine is between 14 and 16 ° C. It is important that the storage temperature is constant at around 17 ° C, avoiding temperature fluctuations that adversely affect quality.

Alcohol: 14% vol.

750 ml. | Contains Sulphites

