

Luzón Colección

MONASTRELL

Wine Type

Joven: young red wine

Grape Varieties

100% Monastrell from a selection of vineyards notable for their altitude and soil types.

Harvest

Harvest is carried out manually into 150kg containers which then spend 48 hours in our cool rooms at 8°C.

Winemaking

Grapes are table selected, choosing only the best, then deposited in tanks where alcoholic fermentation takes place with skin and stalk contact over 8 to 10 days at a carefully controlled temperature no higher than 26°C.

Tasting notes

Intense purple in colour, this potent Monastrell is elegant on the nose with aromas reminiscent of red fruits such as cherries, strawberries and black plums and a spicy finish. On the palate, it is juicy and fresh with a pronounced, captivating body and a long and vibrant finish.

Pairing

Ideal for spicy game meat, roast lamb and highly flavoured pasta dishes.

Storage and Consumption

The ideal temperature for drinking this wine is between 14 and 16°C. It is important to store this wine at a constant 16°C, avoiding temperature changes that could have a negative impact on quality.

750ml Contains sulphites

