

# *Luzón Colección*

## **CRIANZA**

### *Wine type*

Barrel-aged red

### *Grape varieties*

70% Monastrell and 30% Garnacha Tintorera, fruit of a combination of our historic vineyards, which are over 40 years old, and of our artisanal viticulture methods and unique climate.

### *Harvest*

The grapes are harvested manually into 150kg containers which then spend 48 hours in our cool rooms at 8°C.

### *Winemaking*

Grapes are table selected, picking only the best, then deposited in tanks where alcoholic fermentation takes place with skin and stalk contact over 10 to 12 days at a carefully controlled temperature no higher than 28°C.

### *Ageing*

12 months in French and American oak barrels.

### *Tasting notes*

Deep ruby red in colour. The combination of these two indigenous varieties produces a complex and balanced wine. Aromas include spicy notes, liquorice, black fruits such as blackcurrants and brambles, which combine with delicate tobacco notes. On the palate, this is a mature and elegant wine with velvety tannins and a long finish.

### *Pairing*

Red meats, game, roasts, Iberian sausages, full-fat cheeses and a variety of stews.

### *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

