

# *Luzón Colección*

## **BLANCO**

### *Wine Type*

White, early harvest

### *Grape varieties*

50% Macabeo and 50% Sauvignon Blanc from our trellised vineyards which have an average age of 20 years, at altitudes reaching over 800 metres and chalky soils.

### *Harvest*

The harvest is done mechanically in the early morning, to ensure that the grapes are at their freshest.

### *Winemaking*

The grapes are separated from the stalks immediately and, following a light pressing, the free-run juice is cold-settled and decanted prior to fermentation over 15 to 20 days at a controlled temperature of between 10 and 16°C, in order to conserve the fullness of the fruit.

### *Tasting notes*

Yellow in colour with brilliant highlights and greenish hints. On the nose, green apple aromas blend with citric and tropical notes. On the palate, it is unctuous with a balanced acidity and a persistent finish.

### *Pairing*

All kinds of shellfish, prawns dressed in garlic and parsley. Grilled or oily fish with mild sauces. Higher fat poultry dishes (duck, goose). Vegetables in tempura or sautéed with ham and cheese.

### *Storage and Consumption*

The ideal temperature for drinking this wine is between 4 and 6°C. It is important to store this wine at a constant 16°C, avoiding temperature changes that could have a negative impact on quality.

Alcohol content: 12° vol.  
750ml Contains sulphites

