

Luzón Colección

GARNACHA TINTORERA

Wine Type

Red, aged 8 months

Grape varieties

100% Garnacha Tintorera, fruit of our historic 40 year old vineyards, and of our artisanal viticulture methods and unique climate.

Harvest

The harvest is done manually into 150kg containers which then spend 48 hours in our coolroom 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

8 months in French and American oak barrels

Tasting Notes

Intensely deep, cherry red. Expressive, intense and complex on the nose with aromas reminiscent of dark fruits (brambles, cherries), licorice and menthol. In the mouth it is rounded and concentrated presenting mature, structured tannins. Mouthfilling, with a long *and persistent 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.

Alcohol content: 14.5° vol.

750 ml. | Contains sulphites

