

# *Luzón Colección*

## **ROSADO**

### *Wine Type*

Rosé, early harvest

### *Grape varieties*

100% Monastrell, from our trellised vineyards, which have an average age of 20 years, over 500 metres altitude and limestone 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*

Salmon pink in colour, with expressive aromas reminiscent of red fruits (morello cherries) and flowers. On the palate this is a well-balanced wine, with refreshing acidity, medium body and a delicate texture with no rough edges. A sweet and refreshing finish, with persistent flavours reminiscent of cherry sweets and compotes.

### *Pairing*

Fresh salads, seafood, light rice and pasta dishes, white meats and marinated red meats, baked fish, goats' cheese, camembert, brie and fresh fruit.

### *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: 13° vol.  
750ml | Contains sulphites

