

ALTOS DE LUZÓN



HISTORY

The answer to why we do what we do is found in the sole purpose of showing the values and potential of a land we love with responsibility and pride.

Surpassing oneself every day, the compromise with traditional crops and the sentiment and respect for the land that gifts us with its fruits are all part of our way of life.

With "Altos de Luzón", we pay tribute to the special identity of the "Jumillana" land. A hard climate at an average altitude of 650 meters that makes the lands rough and dry. It is here where the "Monastrell" grape finds its inspiration and reason to be, surpassing itself by showing its best version. The winegrowing and "Jumilla's" people history are defined by this landscape, representing through its label, a rough one with a defined character, yet full of unique beauty and wealth.

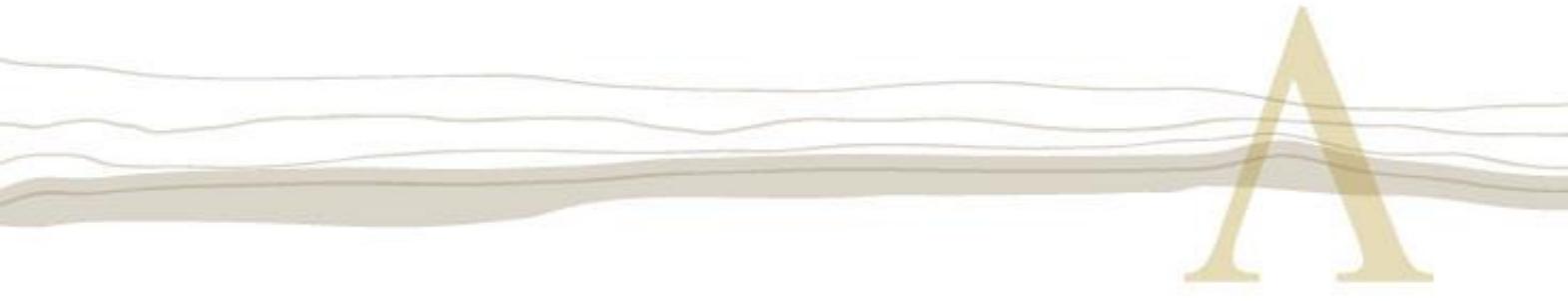
VINEYARDS ORIGIN

Monastrell 100%: "La Melera" plot, dryland vineyard in glass and 40 years old. Located at "La Venta del Puerto" at an altitude of 675 meters with a very poor and gritty ground, it provides small grapes with a high concentration level and good acidity.

GRAPE HARVEST

Grapes are manually harvested in boxes of 10-15 Kg. Transported to the wine cellar with extreme care, going into cold storage for 24 hours at 6°C. Afterwards, the best grapes are selected on table before the winemaking process.





TYPE

Aged red.

WINEMAKING

The fermentation process elapses during the period of 8 to 10 days, never surpassing temperatures of 24-26°C. The wine stays in permanent contact with the wooden skins for a period of between 10 and 15 days

WINE AGING

12 months in casks of American and French Oak.

WINE TASTING NOTES

With a deep red colour with ruby reflections, fragrances are expressive and intense, with touches of red and black fruits, sweet spices and soft smoked from the aging. Provides a frank taste to the palate, fresh and lively, that speaks of the vintage, supported by its fruity character. Widespread and with volume to the palate, with fine tannins and a persistent ending where you can appreciate its complexity. It's a singular red wine that transmits our terroirs and philosophy.

CHARACTERISTICS OF THE VINTAGE 2018

In 2018 the vintage started with a harsh winter, with very cold nights and rainfalls above the usual. Spring and summer temperatures were really soft. This made the vineyard very robust, with lots of vegetation, very vigorous shoots and with an increase in production. This made us work real hard in the vineyard, making leaf removal and bunch control to achieve a homogeneous ripening and the appropriate concentration.

ALCOHOLIC STRENGTH

14.5 % vol.

PRESERVATION AND CONSUMPTION

The ideal temperature for the consumption of this wine should be in between 14 and 16°C. For its preservation, it's important that the temperature is constant around 15°C, avoiding thermal changes that can negatively influence its quality.