

ALMA de Luzón

THE LABEL

Since the earliest times, thinkers, historians, philosophers and scientists have debated and offered opinions as to where the 'alma' resides. Today, there is consensus. From its Latin origins of nurturing and nourishing, the alma — or soul — is widely accepted to be a component of the brain. Its neural connections allow us to be touched by important moments or lived experiences, and to remember them.

That is the embodiment of this label.

The soul of our winery is alive in every bottle of Alma de Luzón. This is a wine that connects the emotions with the senses; the taste, the intensity of its aroma, the liveliness of its colour and even the velvety touch of part of its label contribute to an experience that will linger. This is also a wine that we've made remembering everything we've learned, one that encompasses the dreams and passions of a whole team. And it's a wine that's special enough to touch you over and over again.

ORIGINS

Our vineyards grow two grape varieties, Monastrell (80%) and Syrah (20%), combining them to great effect.

The Monastrell grapes are grown on La Traviesa plot, a 45-year-old, dryland vineyard. Located on the stony, northern slope of the Santa Ana mountain range at an altitude of 550 metres, it provides grapes with thick skins and excellent sugar-acidity balance.

El Pocico plot is a dryland, trellised vineyard that has been producing for 20 years. It's located next to Las Minas de la Celia, 700 metres above sea level. The sandy soil lends itself to Syrah grapes that produce great aromatic intensity and concentration.



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THE ELABORATION PROCESS

All harvests are carried out manually. The fruit is macerated for 24 hours in boxes of 15kg and kept at low temperatures in a walk-in refrigerator.

Following alcoholic fermentation in 500kg barrels, bunches are carefully selected before being transferred to new French and American oak barrels. This is where the malolactic fermentation takes place. The ageing period lasts 22 months with minimal human intervention. Selected yeasts are never used in this process.

The wine is then bottled and allowed to rest for 16 months before being shipped to market.

TASTING NOTES

Monastrell and Syrah is a truly unique blend, with the marriage producing a beautiful, deep cherry colour. The ageing practice produces soft, smokey, spicy notes of red and black fruits; the aromas are both expressive and intense. In the mouth, Alma de Luzón is juicy, with a balanced freshness of great character and typicality.

This modern red is brimming with personality and has great potential for keeping.

THE 2016 VINTAGE CHARACTERISTICS

In general, it was a very dry year, the high temperatures in spring and summer caused an early ripeness of the grapes. The result meant grapes of smaller size, with less yield and higher concentration.

The 2016 Alma de Luzón vintage is a limited edition, yielding 2,943 bottles of 0.75 litres and 319 bottles of 1.5 litres.

CONSERVATION AND COMSUMPTION

The suitable temperature for consumption of this wine should be between 14 and 16°C. For optimal conservation, it's important that a constant temperature around 15°C be maintained, avoiding any thermal breaks that may negatively influence its quality.

