

LUZON BLANCO



TYPE

Young White.

GRAPE VARIETY

50 % Macabeo 50% Sauvignon Blanc

WINE MAKING

Grapes are immediately separated from the vine. After a light pressing, the free-run juice is clarified in order to ferment for a period of 15/20 days at a controlled temperature between 10/16 °C. This maintains a persistent fruity flavor.

TASTING NOTES

Pale straw yellow color with greenish rim. On the nose, floral with fresh and tropical fruit notes. It is fresh on the palate, very fruity, bright and tasty with a great acidity which provides perfect expression and persistence.

WINE PARING

Marinated fish (turbot, sea bass and sea bream), hake with prawns and creamy sauce, seafood, smoked food, chicken or braised beef and Italian pasta with marinara sauce.

CONSERVATION AND CONSUMPTION

The proper serving temperature of this wine must be between 4 and 6 °C. In its conservation it is important that the temperature is constant at around 15° C, avoiding temperature changes that adversely affect the quality.

Alcohol: 12° vol.

750 ml. | Contains sulphites.

