

FINCA LUZON

ORGANIC

· NO ADDED SULFITES ·

WINE TYPE

Monastrell in its purest form. A wine created with respect for biodiversity and the environment and produced without addition of sulfites during the winemaking process. Suitable for vegans.

GRAPE VARIETIES

100% organically-farmed Monastrell.

VINIFICATION

For the production of this sulfite-free wine, a careful selection of perfectly healthy grapes is essential.

The fermentation takes place over a period of 6 to 8 days at a temperature of no higher than 22 to 24°C. The wine stays in contact with the skins, which macerate for around 5 to 10 days.

TASTING NOTES

This is a fresh, fruity and flavoursome wine with a ruby colour displaying dark purple glints. Red berry fruit and spices come through with balsamic hints. Juicy and well-balanced on the palate with good tannins and length of flavour. A wine of distinct varietal character.

FOOD PAIRINGS

Great with appetisers, vegetables roasted on the grill, rice or pasta dishes, pulses, semi-aged cheeses or roast meats.

STORAGE AND SERVING RECOMMENDATIONS

This wine should ideally be served at between 14 and 16°C. It should be stored at a constant temperature of around 17°C. Keeping the wine in a place which undergoes wide swings of temperature can have an adverse effect on its quality.

Alcohol: 14.5% vol. 750 ml.

