

LUZÓN COLECCIÓN BLANCO

Wine Type

White, early harvest

Grape Varieties

50% Sauvignon Blanc and 50% Macabeo from our trellised vineyards which have an average age of 20 years, at altitudes reaching over 800 metres and chalky 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

Yellow in colour with brilliant highlights and greenish hints. On the nose, green apple aromas blend with citric and tropical notes. On the palate, it is unctuous with a balanced acidity and a persistent finish.

Pairing

All kinds of shellfish, prawns dressed in garlic and parsley. Grilled or oily fish with mild sauces. Higher fat poultry dishes (duck, goose). Vegetables in tempura or sautéed with ham and cheese.

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: 12,5% vol.

