



# LUZÓN VERDE

## TYPE

Young Organic Red.

## GRAPES VARIETAL

Monastrell grapes from Certified Organic Farming Vineyards.

## CERTIFICATIONS

Consejo Agricultura Ecológica Región de Murcia  
ES-ECO-024-MU Agricultura UE  
No Operador MU-0584/E

## WINE MAKING

Harvested in their optimum ripeness, the grapes are transported and received at the winery taking into consideration the main purpose: The production of a high quality organic wine.

The winery facilities ensure harvest separation from Organic farming. Fermentation takes place over 6-8 days at a temperature not exceeding 24°C. The wine macerates in contact with the skins for a period between 2-4 days.

## TASTING NOTES

Intense cherry red color with purple background. On the nose, a very intensive aromas of red ripe fruit and floral hints. Very fruity and fresh on the palate, smooth, glyceric and tasty. Sweets and mature tannins, balanced acidity and good persistence.

## FOOD PARING

Salads, vegetable casseroles, pork, grilled chicken and beef. White and blue fish, rice dishes and pasta. Soft and semi matured cheeses.

## STORAGE AND CONSUMPTION

The recommended storage and consumption temperature of this wine is between 14 and 16 °C. It is important that the storage temperature is constant at around 17 °C, avoiding temperature fluctuations that adversely affect quality.

## ALCOHOL

14,5% vol - 750ml.

