

# LUZÓN COLECCIÓN MONASTRELL

## *Wine Type*

Young Red Wine.

## *Grape Varieties*

100% Monastrell from a selection of vineyards notable for their altitude and soil types.

## *Harvest*

Harvest is carried out manually into 150kg containers which then spend 48 hours in our cool rooms at 8°C.

## *Winemaking*

Grapes are table selected, choosing only the best, then deposited in tanks where alcoholic fermentation takes place with skin contact over 8 to 10 days at a carefully controlled temperature no higher than 26°C.

## *Tasting Notes*

Intense purple in colour, this potent Monastrell is elegant on the nose with aromas reminiscent of red fruits such as cherries, strawberries and black plums and a spicy finish. On the palate, it is juicy and fresh with a pronounced, captivating body and a long and vibrant finish.

## *Pairing*

Ideal for spicy game meat, roast lamb and highly flavoured pasta dishes.

## *Storage and Consumption*

The ideal temperature for drinking this wine is between 14 and 16°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:** 14,5% vol.

