

Luzón Colección

ROBLE

TYPE

3 months aged young red.

GRAPE VARIETY

100% Monastrell.

WINE MAKING

Fermentation takes place over 6-8 days at a temperature not exceeding 26/28° C. The wine macerates in contact with the skins for a period between 5-10 days.

AGEING

3 months in American and French oak barrels

TASTING NOTES

Intense cherry red color with violet rim. Ripe red fruit aromas, sweet spices, roasted and creamy notes from the American oak prevail on the nose. Fresh, smooth and fleshy on the palate. Ripe and sweet tannins.

WINE PAIRING

All kinds of stews, seasonal roasted vegetables, matured and semi-matured cheeses, charcuterie, rice dishes, grilled white and red meat.

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 content: 14,5° vol.

750ml

