

LUZÓN ROBLE

RED WINE / ROBLE

Bodegas Luzón is the leader in the making and in the export of quality wines from the D.O. Jumilla (Murcia, Spain). Bodegas Luzón was established in 1916 and has more than 500 hectares of its own vineyards, with several prestigious varieties such as: Monastrell, Tempranillo, Cabernet - Sauvignon, Merlot, Syrah, Petit Verdot as red grapes and Macabeo and Chardonnay as white grapes. Since the Fuertes family (www.grupofuertes.com) bought Bodegas Luzón in 2005, they began the difficult and costly process of undertaking a programme of modernisation, unprecedented in the region. The production process for quality control was greatly improved through the acquisition of pneumatic presses, cooling systems, autovinifiers and high-tech laboratory.

PRODUCT INFORMATION

Grapes Variety: 100% Monastrell

Alcohol by volume: 14%

Serve at: 16/18°C

Vinification:

Winemaking: The result of the fusion between the fruit and the character of our wine, aged for 4 months in the best oak. The wine has achieved a level of richness and complexity is intense but elegant, making it a true pleasure to drink. Harvest selection was a combination of manual and machine. Fermentation was followed by a period of maceration lasting 10-15 days, depending on the variety, contact with grape skins took place in temperature controlled stainless steel tanks with a computer-controlled pumping over. Throughout the process, temperatures were no higher than 24/26°C.

Ageing: 4 months in French and American oak.

TASTING NOTES

Colour: Deep red with violet rim.

Aroma: Sweet and expressive, intense, mature red fruit, toasty and creamy touches of oak.

Palate: Vibrant, fruity, slightly glycerous texture, meaty, sweet spices, toasty with smooth and mature tannins.

FOOD PAIRING

Simple salads, vegetable dishes, roast beef, pork and chicken, braised beef, meaty & oily fish, rice dishes and pasta, young and medium-aged cheese.

