

LUZÓN BLANCO

WHITE WINE

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: Macabeo - Airen

Alcohol by volume: 12,5%

Servet at: 4/6°C

Vinification:

Winemaking: The grapes were separated from the stalks immediately after a short period of cold maceration and a light pressing. The juice fermented for 15 days at a controlled temperature of 16°C. The fermentation was completed in new French oak barrels, where it remained in contact with the lees for 50 days.

TASTING NOTES

Colour: Pale straw yellow with a greenish rim.

Aroma: Floral notes, tropical fruits and herbs.

Palate: Deliciously fresh and full of rich fruit flavours. Its firm acidity makes for a very vibrant and lively wine.

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.

AWARDS

Guía Peñín - 85 points



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