

Luzon Monastrell Organic

Category	Red
Grapes	100 % Monastrell
Appellation	Jumilla (DO)
Producer	Bodegas Luzon
Country	Spain
Region	Murcia
Size	750 ml
Degree of alcohol	14 %
Serving temperature	14-16 °C
Available	Québec

Vinification and maturation

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.

Features

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 tanins, balanced acidity and good persistence.

Food Pairings

Vegetable casseroles, grilled pork and chicken. White and blue fish, or soft and semi-matured cheeses.

Product code

Québec : 10985780

