

LUZON VERDE



TYPE

Young Organic Red.

GRAPE VARIETY

100% Monastrell grapes from Certified Organic Farming Vineyards.

CERTIFICATIONS

Consejo Agricultura Ecológica Región de Murcia
ES-ECO-024-MU Agricultura UE
Nº Operador MU-0584/E

WINE MAKING

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 for 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 of 2-4 days.

TASTING NOTES

Intense cherry red color with purple background. On the nose, very intensive aromas of red ripe fruit and floral hints. Very fruity and fresh on the palate, smooth, glyceric and tasty. Sweet and mature tannins, balanced acidity and good persistence.

FOOD PAIRING

Salads, vegetable casseroles, pork, grilled chicken and beef. White and blue fish, rice dishes and pasta. Soft and semi matured cheeses.

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: 14% vol.
750 ml. | Contains Sulphites



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