

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
LUZBLA	Bodegas Luzón	Spain	Jumilla
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Macabeo, Airen	12%	No	Screwcap



Background

Bodegas Luzón is located to the south of the town of Jumilla. Its origins date back to 1916 and in 2005 it was taken over by the Fuertes family who have made considerable investment to turn it into one of the leading bodegas in Jumilla. This range comes from their Castillo de Madax vineyard, a 120 hectare site planted on sandy soils over a limestone base that's at an altitude of 700 metres.

Winemaking

Grapes are immediately separated from the stalk following with a light pressing, the free-run juice is clarified in order to ferment for a period of 15-20 days at a controlled temperature between 10-16°C.

Tasting & Pairing

Floral with white fruits on the nose and herbal notes. It is fresh on the palate, very fruity, bright and tasty with a good acidity.

Pairs well with marinated fish or with prawns and creamy sauce, seafood, smoked food.

Sustainability & Extra Information

n/a