

Castillo de Madax DOP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
LUZJUM	Bodegas Luzón	Spain	Jumilla
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Monastrell, Tempranillo, Garnacha Tinto	13%	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

Fermentation takes place over 5-7 days at a temperature not exceeding 24-26 Â° C. The wine macerates in contact with the skins for a period between 2-4 days.

Tasting & Pairing

Attractive aromas of ripe fruit. Good structure on the palate, fresh, fruity, lively and balanced with the typical notes from the Monastrell grape.

Excellent with stews and casseroles, soft and creamy cheeses, like goat cheese.

Sustainability & Extra Information

n/a