

Sin Sulfitos Organic Monastrell Bodegas Luzon 2022



Region

A relatively young Denominación de Origen, D.O. Jumilla was only established as an official wine-growing region in 1996. Since that time it has gone through various regulatory changes, although the biggest single impact on the quality of the region's wines came a few years earlier, following the phylloxera attack of 1989. After much of the region's winelands were obliterated, many vineyards were replanted to produce lighter, more approachable Monastrell wines, suitable for a more international palate.

Producer

Bodegas Luzon takes its name from founder Don Jose de Molina who was a commander in the Royal Armies stationed in the Philippines in the 1800s. He named the property in honour of the island where he spent many years, and which always remained in his memory. In 2004 The Bodegas was acquired by the Fuertes family who have adapted the business to commit to more modern principles, starting with their sustainable responsibility. This started in the vineyards and water waste management, moving to organic viticulture and dry farming. Now with a total of 415 hectares Luzon are devoted to maintaining the quality and traditions of this DOP, whilst moving towards a greener future.

Tasting Notes

This Monastrell is handpicked from selected plots of 30-year-old bush vines between 600 – 700 meters in Altitude. The vineyards are all dry farmed to reduce water usage. Fermentation is spontaneous from the grapes natural yeasts and the wine does not see any addition of sulphites giving pure varietal character. This is a fresh, fruity and flavoursome wine. The nose is full aromas of like red berries, spices, and hints of balsamic. The palate is smooth with elegant tannic structure and a supple finish.

Food

Ideal with grilled vegetables, rice or pasta dishes, pulses, semi aged cheeses or roast meats.

Technical Information

Country	Spain
Region	Jumilla
Grape(s)	Monastrell (100%)
Type	Red
Style	Smooth
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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