Por Ti Icon Blend Monastrell Cabernet Sauvignon Bodegas Luzon 2021



Region

The Jumilla DOP is one of the ten oldest wine regions in Spain, with its statute established in 1966. Unlike other areas, the phylloxera pest arrived late and slowly in Jumilla, allowing the preservation of ungrafted vines that are well adapted to the local climate and resistant to drought. The shift towards producing lighter wines is a response to current international demand, which favours fresh wines over the stronger, heavily oaked wines that were previously popular. This change also reflects the evolution of Monastrell, a grape native to the region, which has transitioned from being sold in bulk to complement wines in France and northern Spain, to being bottled and appreciated for its wide variety of styles, depending on the vineyard and winemaker.

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 special wine is a blend of 80% 50 year old ungrafted Monastrell grapes which are hand selected from the `La Traviesa` plot and 20% Cabernet Sauvignon. Fermentation takes place in large French oak vats with indegenous yeasts. The wine then spends 18 months ageing in 60% French and 40% American barrels. This is a stunning wine with mixed aromas and flavours of ripe dark fruits, fine cocoa, liquorice, hazelnut and dried mushrooms. The palate is has a powerful structure with rich tannins and an elegant long finish.

Food

Perfect with fine cuts of meats, roast lamb and hearty winter stews.

Technical Information

Country	Spain
Region	Jumilla
Grape(s)	Monastrell (80%) Cabernet Sauvignon (20%)
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	15%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	No

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk