

# Por Ti Icon Blend Monastrell Cabernet Sauvignon Bodegas Luzon 2019



## 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 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 indigenous 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



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