



Bodegas Luzón, 2023

DOP Jumilla Altos de Luzón - Bio Vegan

Country of origin
Spain

Grapes
Monastrell

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.5%

Character

A deep red colour that lends an air of mystery, and intense aromatics of ripe dark berries (blackberry, blueberry) alongside notes of cocoa and chocolate, crowned by a sustained finish: these are the prime features of this full-bodied, well balanced, soft and mellow glass of fruit-filled pleasure.

Wine type



Full-bodied wines



Balanced wines



Sweeter wines

Producer

Bodegas Luzón

Bodegas Luzón is one of the oldest wineries in DOP Jumilla, the land of the Monastrell grape. This grape variety is essential for Bodegas Luzón and is cultivated in a long family tradition. The history of the bodega begins in distant Luzón, the largest island in the Philippine archipelago. The founder Don José Molina returned from there to his hometown of Jumilla after his military service in 1814 and named his land 'Finca Luzón' - after the island that always remained in his memory. After that, the winery was run by the women of the Molina family for several generations, demonstrating the bodega's unmistakable pioneering spirit even then. This love of tradition and passion for innovation are still reflected in the wines of Bodegas Luzón today. The vineyards are cultivated on over 500 hectares at an altitude of 450 to 600 meters with a variety of soils and climatic zones, making it possible to grow not only the essential Monastrell grape, but also other varieties such as Garnacha Tintorera, Viognier and Sauvignon Blanc, to name but a few.

