



Bodegas Luzón, 2023

DOP Jumilla Colección Roble

Country of origin
Spain

Grapes
Monastrell

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.5%

Character

Spicy aromas of vanilla and liquorice, dark berries and plums, together with a hint of dried fruit and biscuit, appeal to the senses when savouring this deep red, fruity and well balanced wine. On the palate, these are joined by notes of acacia; a soft and full body is apparent, and a well balanced finish.

Wine type



Sweeter wines



Balanced 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.

