



# Bodegas Luzón, 2020

DOP Jumilla Por tí

Country of origin  
Spain

Grapes  
Monastrell, Cab. Sauvignon

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

Alcohol content  
15%

## Character

A weighty cuvée with an enigmatic dark red colouring and intense aromas of chocolate, toast and ripe dark berries. The same aromas are evident on the palate, where notes of dried fruit come to the fore, joined by a hint of acacia. A very mellow structure, rounded off by a long and well balanced finish.

## Wine type



Lingering wines



Full-bodied 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.

