

TASTING NOTE



LUBERRI

VARIETAL CONTENT

Tempranillo (95%), Viura (5%).

GRAPE HARVEST

First week of October.

WINEMAKING NOTES

Traditional method of carbonic maceration which implies the transformation of the grape into wine without prior crushing.

The bunches of grapes are put into stainless steel containers whole, with the greatest of care being taken not to burst the fruit.

Maceration took place 8 to 10 days, fermenting at a controlled temperature of 24°C.

TASTING NOTES

It is a wine with a cherry-red colour and sparkling aspect, with purplish edges. Very covered. In the nose there are aromas of forest fruit (blackberry, raspberry) and floral tones, with a hint of liquorice. Very aromatic. In the mouth it is full and powerful, meaty; well-balanced mouth-feel with a fruit sensation. Pleasant finish, with a mellow bitterness which lengthens the finish.

Remnants of red fruits in the retronasal olfaction give it a refreshing and lively tone, tempting to try.

FOOD MATCH

Red meats, game, stews, rice dishes, mushrooms, blue fish and cured cheeses.

SERVING TEMPERATURE

12° to 15°C.

CONSUMPTION

Immediately, and within the next year.