

FLORUS DE LUBERRI

VARIETIES

Tempranillo 95%, Moscatel de Alejandría 5%

ESTATE

Finca Los Merinos

AVERAGE AGE OF THE VINEYARD

60 years

HARVEST AND VINIFICATION

Manual harvest, carried out in early October in the early morning. Destemming grain by grain in 75% of the grapes, leaving the stems in the remaining 25% of the grapes. On the second day, spontaneous alcoholic fermentation begins, and about 36 hours later, a gentle pressing is done by treading the grapes, and the must is transferred to 500-liter amphorae. After 10 days of alcoholic fermentation without racking the wine, natural tempering leads to malolactic fermentation. Four months later, following the lunar cycles (biodynamic calendar), the wine is bottled.

AGING

6 months in clay amphorae

TASTING NOTES

It is a high-intensity cherry-colored wine, complex and elegant. On the nose, intense aromas of fruit, wood, spices, balsamic notes, and good oak are found. It is flavorful on the palate with a structured, polished, and long finish. Serve between 16°C and 18°C.

ALCOHOL CONTENT

13.0%



Red
Natural



Tempranillo 95%
Moscatel de
alejandría 5%



13%



6 months
in clay
amphorae