



LUBERRI

VARIETIES

Tempranillo 95% and Viura 5%

HARVEST

September - October.

VINIFICATION

Traditional method of carbonic maceration, which involves the transformation of grapes into wine without prior crushing. The whole bunches are carefully placed in stainless steel tanks to avoid breaking the fruit.

Maceration took place for 8 to 10 days, fermenting at a controlled temperature of 28°C.

TASTING NOTES

It is a wine with a deep cherry red color and a brilliant appearance, with purple hues. Highly concentrated.

On the nose, it expresses aromas of forest fruits (blackberry, raspberry) and floral tones, with a touch of licorice. Very aromatic.

On the palate, it is ample and powerful, with a meaty texture and a well-balanced structure, offering a fruity sensation.

Pleasant finish, with a subtle bitterness that prolongs the taste. The hints of red fruits in the retro-olfaction give it a refreshing and lively character that invites you to drink.

PAIRING

Red meats, game, roasted dishes, rice, mushrooms, blue fish, and aged cheeses.

CONSUMPTION

Immediate, and within the following year.

ALCOHOL CONTENT

14.0%



Red
Young



Tempranillo 95%
Viura 5%



14.0%