



# SEIS DE LUBERRI

## VARIETIES

Tempranillo 100%

## HARVEST

September - October.

## VINIFICATION

Made using the destemming method without crushing the grapes, allowing alcoholic fermentation to occur inside the grape itself. This imparts aromas of red and black fruit. Its six-month aging in oak barrels adds richness and a fine balance between highly expressive fruit and subtle toasty notes.

## TASTING NOTES

It is a wine with a deep cherry red color and a bright appearance, with a vibrant violet rim. Aromas of red and black fruit, smoky tones with hints of fresh maceration.

On the palate, it is powerful, full-bodied, and very flavorful. It exhibits a great balance between highly expressive fruit and subtle toasty notes.

Best served between 14° and 16°C.

## CONSUMPTION

Best enjoyed now and within the following year.

## ALCOHOL CONTENT

13.5%

MONJE AMESTOY



Red  
Young



Tempranillo  
100%



Vol%

13.5%



6  
months