

Coleccion Organic Monastrell Bodegas Luzon 2022



Region

A relatively young Denominación de Origen, D.O. Jumilla was only established as an official wine-growing region in 1996. Since that time it has gone through various regulatory changes, although the biggest single impact on the quality of the region's wines came a few years earlier, following the phylloxera attack of 1989. After much of the region's winelands were obliterated, many vineyards were replanted to produce lighter, more approachable Monastrell wines, suitable for a more international palate.

Producer

Bodegas Luzon takes its name from founder Don Jose de Molina who was a commander in the Royal Armies stationed in the Philippines in the 1800s. He named the property in honour of the island where he spent many years, and which always remained in his memory. In 2004 The Bodegas was acquired by the Fuertes family who have adapted the business to commit to more modern principles, starting with their sustainable responsibility. This started in the vineyards and water waste management, moving to organic viticulture and dry farming. Now with a total of 415 hectares Luzon are devoted to maintaining the quality and traditions of this DOP, whilst moving towards a greener future.

Tasting Notes

This organic Monastrell comes from 36 year old bush vines which are dry farmed at an altitude of 650 - 800m. Fermentation takes place in steel tanks with the grapes indigenous yeasts. This potent Monastrell is elegant on the nose with aromas reminiscent of cherries, black plums, blackberry, violets and spices like nutmeg. On the palate, it is spicy and supple with a fresh fruit character and noticeable mineral edge. The finish is long, textured and vibrant.

Food

Ideal for spicy game meats, roast lamb, rich tomato based pasta dishes and hearty stews.

Technical Information

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|-------------|---------------------------|
| Country | Spain |
| Region | Jumilla |
| Grape(s) | Monastrell (100%) |
| Type | Red |
| Style | Smooth |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |
| Sustainable | Yes-certified sustainable |

| | | |
|--------------------|-------------|-----|
| Dry/Sweet Style | Dry | |
| Alcohol Content | 14.5% | |
| Closure Style | Cork | |
| Organic/Biodynamic | Organic | |
| Allergens | Milk: | No |
| | Egg: | No |
| Vegetarian/Vegan | Vegetarian: | Yes |
| | Vegan: | Yes |



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk