

LUBERRI
FAMILIA MONJE AMESTOY

TASTING NOTE



SEIS DE LUBERRI

VARIETAL CONTENT

Tempranillo (100%).

GRAPE HARVEST

October

WINEMAKING

Grapes are destemmed but not crushed. Because of that fermentation occurs inside the berry. It gives the characteristics aromas of red and black fruits. Once achieved, wine is aged for 6 months in oak barrel to get a perfect balance between an intense fruit and slight toasty aromas.

TASTING NOTES

Grained color, with a bright violet rim. Red and black fruit aromas, smoky nuances and slight hints of the maceration. In the mouth it is powerful and tasty. A very good balance between fruit and fine toasty flavors.

SERVING TEMPERATURE

14° to 16°C.

CONSUMPTION

Immediately and in 2 years.