



LUZON BLANCO

**Country:**

Spain

Appellation:

Jumilla DO

Varieties:

Sauvignon Blanc and Macabeo

Vineyards:

A blend of grapes from various vineyards throughout Jumilla

Winemaking:

The grapes are separated from the stalks immediately and, following a light pressing, the free-run juice is cold-settled and decanted prior to fermentation over 15 to 20 days at a controlled temperature.

90
Points

Tasting notes:

Yellow in colour with brilliant highlights and greenish hints

On the nose, green apple aromas blend with citric and tropical notes

On the palate, it is smooth with a balanced acidity and a persistent finish

Pairing:

All kinds of seafood, crustaceans seasoned with garlic and parsley. Grilled or fatty fish made with soft sauces. Fatty poultry (duck, goose).

Vegetable in tempura or sauteed with ham and cheese.



So Sexy Wines