

VEGA DE LUCHÁN SWEET



Description

Varietal: Blend of Moscatel Romano and Verdejo.

Vineyards: vineyard located at the foot of the winery near the top of a reservoir in a plot called “El Juncar”.

Harvest method: Grapes are harvested at night to ensure the fruit aromas and acid are at their peak.

Elaboration process: Cold temperature maceration between 6° and 8° C during 36 hours taking care of the primary aromas of the variety. Then is followed by gentle pressing of the grapes and decanting.

Ageing (months): unaged in wood.

Alcohol content: 14,5° vol.

Tasting notes

Colour: Intense golden yellow highlight colour.

Aroma: Characteristic flavors and aromas of overripe grapes, citrus tones and honey. It is an intense and clean sweet wine with intense character of the varieties and great elegance.

Taste: Sweet, smooth, flavored with raisins taste with an acidity that gives it a fine balance and persistent aftertaste.

Serving suggestion: Complex and versatile wine. Goes well with foie appetizer and also with sweets and nuts.