

EL LINZE

DEL CINCUENTA

Lucendo
SELECCIÓN

VINEYARDS

VARIETY

50% Syrah 50% Tinto Velasco.

Syrah, 20 years old vines growing on a trellis (7.200 Kg/Ha.)
Tinto Velasco, pre-phylloxera vines trained through low vine system (1.100 Kg/Ha.)

CATEGORY

Vinos de la Tierra de Castilla.
Organic Wine, Sohisert (SHC) certification.

SPECIALIZED PRESS

- Grandes Vinos de España: **“Excellent, modern and very attractive wine”**. 93/100

- The Wine Advocate (march 2009): 2007 vintage, **90 points ROBERT PARKER**. 2006 vintage, **92 points ROBERT PARKER**.

- Spanish Association of Wine Journalists and Writers: **Best Spanish Wine 2009**, red wines of 2007-2008 category.

- **Decanter** World Wine Awards 2017: **90 points, Silver medal**.

- **International Wine Challenge** 2018: **Bronze medal**, “Dark cooked fruits with cinnamon and spice. Fairly grippy tannins.”

- **Gilbert & Gaillard**, 2018: **Gold medal**, “Soft tannins, lovely texture and gorgeous fruit.”

- **Wine Up Guide**: **91,85 puntos**, mention 91+ Gold Taste Wine Up Club 2019.

- Concours Mondial de **Bruxelles** 2019: **Silver medal**.

-The **Peñín Guide**, 2020 Edition: **90 points**.

VINIFICATION

WINE-MAKING PROCESS

Hand-harvested grapes. Pre-fermentation maceration at 14°C for 36 hours. Fermentation in stainless steel tanks at 26°C for 14 days with the skin. Malolactic fermentation in French oak barrels.

REST

Crianza ageing in new French oak barrels (Adour and Taransaud) during 9 months.

WINE ANALYSIS

Alcohol 13,7% Vol.
Acidity 5,35g/l (Th2)
pH 3,64
SO₂T: 48mg/l

PRODUCTION

6.000 bottles.

SOMMELIER TASTING NOTES

WINE TASTING

Beautiful and intense red cherry color with violet tones. Very complex and persistent on the nose, ripeness stands out with aromas of black fruit, torrefacto, spices (some vanilla and pepper), oak and aromatic herbs (sandalwood and thyme), and mineral notes. Ample and powerful in the mouth, with perfectly integrated tannins. Compote fruit, cocoa and menthols flavors. Long and pleasant aftertaste.

WINE SERVING

Open and decant wine one hour before and serve at 16°C.

WINE PAIRING

Perfect with paella, roasts and game meat (especially rabbit, pheasant and partridge), oven baked cod fish.



EMBOTELLADO PARA SELECCIÓN LUCENDO, S.L. (13001) C. REAL POR R.E. CLM - 410/CR (13300)

VINO DE LA TIERRA DE CASTILLA PRODUCT OF SPAIN

75cl. 13,5% vol.

50% TINTO VELASCO 50% SYRAH

9 MESES EN BARRICA

PROCESO SIN FILTRACIÓN NI CLARIFICACIÓN CONTIENE SULFITOS/CONTIENE SULFITOS

Certificado por SHC

ES-ECO-002-0M Agricultura UE

L2016-B

www.seleccionlucendo.com

By Selección Lucendo

TINTO VELASCO SYRAH

ESTE TINTO VINIFICADO CON LOS FRUTOS PROCEDENTES DE UNOS MAJUELOS DE SYRAH Y DE UNAS CEPAS PREFILOXÉRICAS DE LA VINÍFERA TINTO VELASCO HA ENVEJECIDO EN BARRICAS DE ROBLE FRANCÉS Y HA PERMANECIDO AFINÁNDOSE EN BOTELLA EN LAS CAVAS DE LA BODEGA HASTA PULIRSE.

Federico Lucendo, Enólogo

MEJOR VINO DE ESPAÑA EN SU CATEGORÍA A LAS AÑADAS 2007 Y 2008 SEGÚN LA ASOCIACIÓN DE PERIODISTAS Y ESCRITORES DEL VINO

DOMINIO DEL LINZE

20 16

SELECCIÓN LUCENDO, S.L.
AVDA. GREGORIO PRIETO Nº5, 13300 VALDEPEÑAS (CIUDAD REAL)
INFO@SELECCIONLUCENDO.COM
WWW.SELECCIONLUCENDO.COM