

César Lucendo A.

Lucendo
SELECCIÓN

CHARACTERISTICS

VINTAGE

2016

VINEYARDS

Centenarian Tempranillo vines located in Toledo. Organic vineyards certified by SHC. Deep, rocky and limestone-rich clay soils.

VARIETY

80% Tempranillo, 15% Cabernet Sauvignon, 5% Merlot.

VINIFICATION

WINE-MAKING PROCESS

The harvest is done in 20kg plastic boxes at the beginning of October and grapes are carefully selected by hand. Arriving at the winery, grapes are immediately processed going by conveyor belt which removes leaves and dried vine shoots. Cold prefermentary maceration (10°C). Alcoholic fermentation at 26-28°C, with native yeast. 30 days of maceration with grapes skins. Light pressing by vertical press. Malolactic fermentation in oak barrels. Daily batonnage in order to stir up the dregs.

REST

Reserva ageing in oak barrels during 16 months, more than 12 months in bottles.

WINE ANALYSIS

Alcohol 14,5% Vol.

Acidity 5,20g/l (Th2)

pH 3,70

SOMMELIER TASTING NOTES

WINE TASTING

Strong aromas of mature red fruit accompanied by eucalyptus and tasted bread notes. The mouth combined superb roundness and full-bodied tannins, enhanced by hints of cooked black and red fruit which perfectly fuse with the barrel, giving personality and elegance. Rich with a splendid tasty balance and long cocoa finish.

WINE SERVING

Open and decant wine one hour before and serve at 18°C.

WINE PAIRING

Delicious with beef, lentil soup recipes, chocolate.

AWARDS

92+ Gold Taste Wine Up Club 2019.

Gold Medal Gilbert & Gaillard Guide 2018;

Gold Medal Concours Mondial de Bruxelles 2014;

Tempranillo de Oro 2013;

Bacchus de Plata 2014;

Silver Medal Decanter 2014.

BIO



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