

César Lucendo A.

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 month, more than 12 month in bottles.

WINE ANALYSIS

Alcohol 14,6% Vol.

Acidity 4,90g/l (Th2)

pH 3,72

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 16-18°C.

WINE PAIRING

Delicious with beef, lentil soup recipes, chocolate.

AWARDS

92 points Tasted by Andreas Larsson, Best Sommelier of the World (2007 ASI);

The Peñín Guide 2022 Edition: 90 points;

Silver medal & 91 points in the Decanter WWA 2021;

Tempranillo de Oro 2021.

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SELECCIÓN

BÍO



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