

Luzianilla Clarete 2022

VINTAGE CLIMATE

Warm and dry are the two adjectives that best define the 2022 vintage. Winter and spring were marked by a lack of rainfall, summer arrived very early, and there was a long-lasting heatwave.

A small amount of irrigation and careful canopy management were key to protecting the grape clusters from intense sunlight. In the weeks leading up to harvest, which began on September 19th, the significant difference between daytime and nighttime temperatures helped preserve the grapes' acidity and primary aromas.

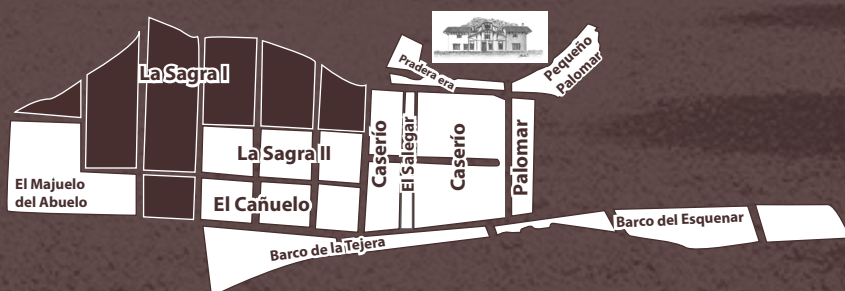
TASTING NOTES:

Salmon-pink colour.

On the nose, it offers a complex aromatic palette with notes of orange peel, acerola cherry, tart strawberries, redcurrant, blood orange, acacia blossom, fennel, and a hint of balsamic herbs.

The palate is very pleasant from the start—mouth-filling, rounded, and structured, with well-balanced acidity. The finish brings back flavours of red berries and bay leaf. There's an appealing bitter touch on the finish and a long, persistent aftertaste. A wine with ageing potential.

It pairs beautifully with pasta, rice dishes, vegetables, fish, hearty stews, and our region's culinary jewel: roast suckling lamb.



Own vineyards
More than 80 years in
gritty soil, bush vines.



Hand picking harvest:
9th September
92% Tempranillo
8% Albillo Mayor



Barrel aging:
249 days in one year
used oak barrels



Alcoholic content:
15% Vol.