

Por Ti

*eres lo que jamás
soñé, lo que nunca creí
merecer.*

HISTORY

"YOU ARE WHAT I NEVER DREAMED, WHAT I NEVER THOUGHT I DESERVED." This phrase perfectly sums up the history of this wine. A wine that was born as a tribute to our loved ones, especially our children. That look reflects all the love and admiration that we can feel towards those loved ones. Those tears, which when they appear sincere, show the emotion we feel when sharing our best moments.

"Por Tí" is a wine that we dedicate to those who will come, to those who will succeed us, to our sons and daughters, a wine designed to share unique moments with our loved ones, expressive and poetic both outside and inside.

ORIGIN OF THE VINEYARDS

Monastrell 80%: La Traviesa plot, 47 years old dryland bush vineyards. Located on the northern slopes of the Sierra de Santa Ana at an altitude of 550 m, with very stony soil, it provides grapes with thick skin and a good sugar-acidity balance.

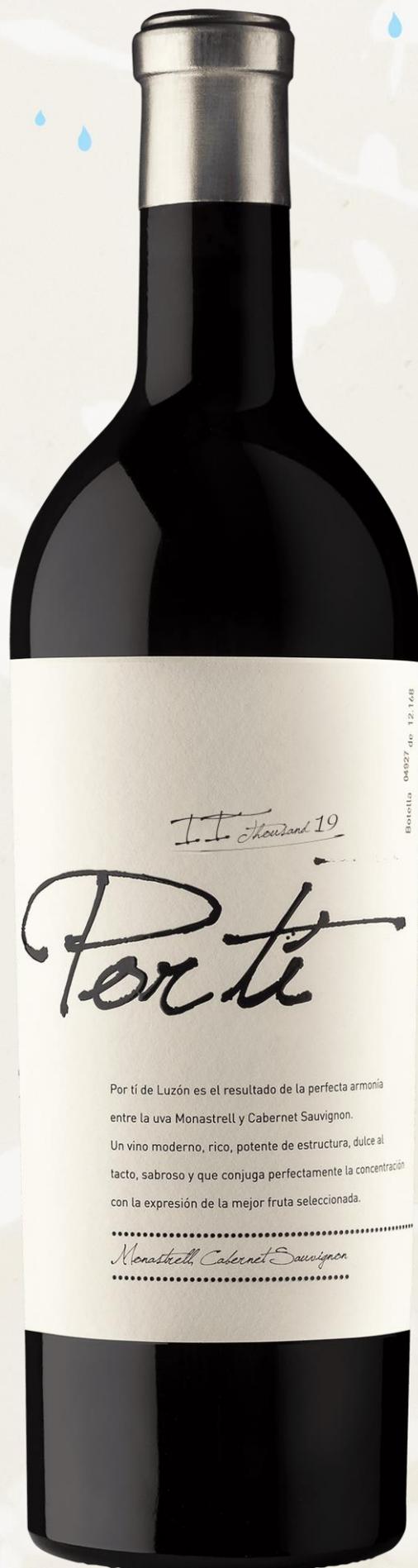
Cabernet Sauvignon 20%: Parcela Las Piedras, an 20-year-old trellised vineyard located on our Castillo de Madax estate, 700 m above sea level with very stony soil that provides grapes of small size, great concentration, and flavor.

THE ELABORATION PROCESS

The grapes are harvested manually in boxes of 10 /15kg from the property's vineyards and transported to the winery with great care, the grapes are selected on the table, choosing only the best ones prior to vatting and vinification.

Its fermentation takes place in French oak vats for a period of 8 to 10 days, not exceeding the temperature of 26°. Subsequently, the wine remains macerating in contact with the skins.

Aged for 18 months in 60% French oak and 40% American oak barrels.



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TASTING NOTES

Opaque cherry red color with a garnet rim. On the nose, it is fruity, with aromas of ripe red fruit, spicy, fine cocoa, and toasted wood aromas. Very well structured in the mouth, rich and flavoursome, with sweet, ripe tannins. A very pleasant wine with great length and a lingering finish.

CHARACTERISTICS OF THE VINTAGE 2019

The 2019 vintage started with a winter of mild temperatures and low rainfalls. In spring the rains were abundant, above the usual and offering good water reserves for an extremely dry and hot summer. These reserves allowed the vineyard to remain robust, with good vegetation, and strong shoots. However, there was a considerable decrease in production, with grapes of small caliber, good acidity, freshness, and concentration.

The 2019 vintage has been a limited edition of 24,235 numbered bottles of 0.75 lt. and 152 magnum bottles of 1.5 lt.

FOOD PAIRING

Red meat, game, sirloin, foie, goose, roast lamb, Iberian sausages, various stews, blue cheese, cured sheep, and goat cheeses.

CONSERVATION AND CONSUMPTION

The appropriate temperature for consumption of this wine should be between 16 and 18°C. In its conservation it is important that the sea temperature is constant around 17°C, avoiding thermal jumps that negatively influence the quality.

ALCOHOL CONTENT

15% vol. - 750ml. - Contains sulfites.



Botella 04927 de 12,168

Por tí de Luzón es el resultado de la perfecta armonía entre la uva Monastrell y Cabernet Sauvignon. Un vino moderno, rico, potente de estructura, dulce al tacto, sabroso y que conjuga perfectamente la concentración con la expresión de la mejor fruta seleccionada.

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Monastrell, Cabernet Sauvignon
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