

LUZADOR LOS ANDRESES

2021

“Luzador” is a warrior of the sun – a fighter for the light. Los Andresses refers to the shared name and talents of the winemaker and winegrowers.

REGION:

NAVARRA DO

ELEVATION:

1215 FT

SOIL:

ALLUVIAL TOPSOIL,
CLAY AND LIMESTONE
MOTHER ROCK.

VINIFERA:

50% GARNACHA TINTA,
50% TEMPRANILLO

YEAR:

2021

WINE MAKER

RUTH DE ANDRES

GROWERS

ANDRES AND
RAMON SERRANO ARRIEZU

VINEYARD:

33 hectares, certified Biodynamic + organic, located in the Ribera Alta de Navarra. This area between the Ega and Ebro river is ideal for retaining acidity throughout the warm to hot growing season. After pruning, the soils are dressed with green manure – later with organic matter from crushed vine shoots. BioD tea treatments for the prevention of pests and diseases are always within parameters set by the natural cycles, and used as needed up until August. All 500 preparations and composting for Biodynamics occurs on the farm.

PRODUCTION:

Hand harvested, native fermentation of whole berries occurs in stainless steel. Daily pumpovers are used to moderate a cool to warm fermentation and minimize tannin extraction. Garnacha and Tempranillo are then blended to age on their lees until bottling unfiltered.

WINE:

The deep ruby color leads to aromas of roasted black cherry and pomegranate laced with juniper. Toasted peppercorn, a signature of Navarra Garnacha, comes through after a minutes in the glass, followed by dried thyme and cherry cola. The palate is fresh, filled with red fruit, but shows it's serious side with an earthy mid-palate and noticeable grip on the finish. Luzador Los Andresses is fun and serious at the same time – ideally paired with fully flavored foods from the grill.



8 50040 55101 3

CONTAINS SULFITES | ALC. 13.5% BY VOL. | 750ML | CERTIFIED BIODYNAMIC | PRODUCT OF SPAIN