



It was the year 1919 when D. César Lucendo Asensi opened a winery in Argamasilla de Alba (Ciudad Real). Generation after generation has followed the founder's tradition, continuing the family legacy to create outstanding and unique wines. Jesús Lucendo, grandson of Cesar, is one of the greatest references in Castilla-La Mancha enology, directing several important national wineries and teaching enology for decades. Currently, the fourth generation of Lucendo wine-makers, Rafael and Federico Lucendo, sons of Jesús, are highly awarded and recognized as leaders in Spanish oenology.

In love with old and forgotten terroirs where human intervention is rarely necessary, Rafael and Federico have a philosophy of natural and organic cultivation techniques.

CORAMBRES

2021

Red wine / matured / ECOLOGICAL



Winery	Lucendo
Appellation	Vinos de la Tierra de Castilla IGP
Grapes	100% Tempranillo
Aging	4 months in French & American oak barrels
Vinification	Harvested in 10 kg boxes. Once the best grapes have been hand-selected, carbonic maceration begins.
Soil	Deep, rocky and limestone-rich clay soils.
Density	3,500 kg /ha / 40 year old vines
Alc. Vol.	14.0%
Production	15,000 bottles
UPC Bar Code	850026540130

Tasting Notes

Intense cherry color with purple highlights. The nose is very powerful and complex with wild fruit and red berry aromas, delicate mineral notes and a slightly toasted balsamic background.

The palate is well-balanced with a soft and fruity approach...easy and pleasant to drink.

Pairing: A great match for barbequed dishes, pastas, rice recipes, tasty salads, cold meats, soft cheeses and Spanish tapas shared with friends.

