



LUZADOR LOS ANDRESES

2021

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

REGION DO NAVARRA

ELEVATION 1215 FT
371 M

SOIL ALLUVIAL TOPSOIL,
CLAY AND LIMESTONE MOTHER
ROCK.
*SUELO ALUVIAL EN SUPERFICIE,
CON ROCA MADRE DE CALIZA.*

VARIETY GARNACHA

WINEMAKER JOHN HOUSE & RUTH DE ANDRES

GROWERS SERRANO ARRIEZU BROTHERS

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. It is aged on 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 Andreeses is fun and serious at the same time – ideally paired with fully flavored foods from the grill.

