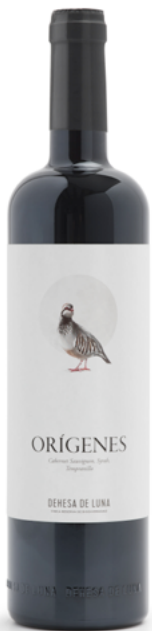


## DEHESA DE LUNA ORÍGENES



### Grape varieties:

Made from a selection of grapes:  
Cabernet Sauvignon, Syrah y Tempranillo.

### Sweetness:

Dry

### Aging:

Six months in 225 litre barrels.  
100% French oak

### Appellation of origin:

Vino de España.  
Finca Dehesa de Luna.

### Wine-making:

The wine underwent malolactic fermentation in a stainless steel tank and, when finished, it was blended. It was aged in French oak barrels for six months.

### Tasting notes:

Medium-bodied, garnet-red wine. In the nose it is a complex wine, while not having great aromatic intensity. We can find ripe red fruit (cherry), hints of patisserie and a touch of spice (clove). In the mouth it presents polished tannins and sufficient volume, being both agile and balanced. Very pleasant and flavoursome. In the mouth, we once again find the fruit that we enjoyed in the nose, along with a toffee finish characteristic of its time in the barrel.

+ info: