

## DEHESA DE LUNA GARNACHA TINTORERA



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### Grape varieties:

Made from 100% Garnacha Tintorera (Alicante Bouschet) grapes.

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### Sweetness:

Dry

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### Ageing:

8 months in 500 litre barrels. 100% French oak

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### Appellation and origin:

Vino de España. Pozo Lorente (Albacete).  
Varietal Wine

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+ info:

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### Wine-making:

We harvested by hand using 12 kg boxes. In the cellar the grapes were kept at 4 °C for 24 hours before being processed. The selection table played a key role in eliminating raisined grapes that could have distorted the quality of the wine. The fermentation and maceration process lasted 10 days, with maximum fermentation temperatures of 26 °C, one third of the harvest fermented in oak vats and the rest in stainless steel tanks. The malolactic fermentation took place in barrels and, once completed, was followed by an ageing process of 8 months.

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### Tasting Notes:

Deep cherry colour with a purplish rim. It floods the nose with a wide palette from violet aromas to ripe red fruit, with memories of pastry and dairy. Tasty and broad in the mouth, with polished tannins, long with a touch of salt.

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