

DEHESA DE LUNA GRANLUNA



Grape varieties:

Cabernet Sauvignon, Tempranillo, Graciano, Petit Verdot and Syrah.

Sweetness:

Dry

Aging:

15-18 months in 225 liter French oak barrels.

Appellation of origin:

Vino de España.
Finca Dehesa de Luna.

+ info:

Wine-making:

The grapes were picked in 10kg crates with a manual sorting of bunches and berries in the vineyard. All the grapes were store during 24 hours at 4°C in a freeze chamber subsequently completed by a second manual sorting at the winery on a sorting table. The fermentation and maceration lasted between 14 and 17 days depending on the enological objectives fixed for each varietal. The malo-lactic fermentation was done in new French oak barrels of 225 liters, following an ageing of 15-18 months in the same barrels.

Tasting Notes:

this wine has a deep ruby red color. Intense rippen black fruit aromas with notes of species (pepper) and a hint of scrub herbs.

Full, silky and fresh in the mouth, that together with the fruity expression makes a balanced and extremely complex wine. Very long finish.