

## DEHESA DE LUNA ROSE



### Grape varieties:

100% Cabernet Sauvignon.

### Sweetness:

Dry

### Appellation of origin:

Varietal Wine

Finca Dehesa de Luna

Wine from Spain

+ info:

### Wine-making:

The must was extracted by means of smooth and rapid direct pressing of whole clusters in order to obtain the characteristic colour of the wine. The must fermentation lasted for 12 days at a maximum temperature of 19°C. Subsequently, the wine was kept in contact with its lees for a further three months.

### Tasting notes:

Bright salmon-pink in colour. A great aromatic intensity predominated by notes of white fruit (apple), fresh red fruit (strawberry) and floral notes. On the palate, it's a lively wine, with a great deal of volume and a fresh entrance.

### Food pairings:

Dehesa de Luna Rosé goes perfectly with dry rice or risotto-type dishes, lasagna, and any types of mushroom and seafood.

Our special recommendation: Acorn-fed Iberian Ham Extrem Puro Extremadura.

### Vino ecológico

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