

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 la Tierra de Castilla.
Finca Dehesa de Luna.

+ info:

Wine-making:

The fermentation and maceration process lasted between 13 and 21 days depending on the varieties and oenological objectives pursued for each one. The wine underwent malolactic fermentation in a stainless steel tank and, when finished, it was aged in French oak barrels for six months.

Tasting notes:

A middle layer wine with a scarlet red colour. On the nose we find black fruit (blackberry and redcurrant) along with hints of smokiness and spices. After a little more time in the glass we can appreciate the presence of scrubland. On the mouth it offers a polished tannin, with sufficient volume being an agile wine in the mouth. Its obvious acidity gives it elegance and prolongs its life. It has a long finish which is light and bitter with hints of cocoa. Again on the mouth there is that fruit enjoyed on the nose, along with balsamic memories from the barrel ageing.
