

DEHESA DE LUNA PURGAPECADOS



Grape varieties:

100% Cabernet Sauvignon.

Sweetness:

Dry

Aging:

15-18 months in 225 liter French oak barrels.

Appellation of origin:

Vino de España. Finca Dehesa de Luna.
Varietal Wine

+ info:

Wine-making:

The harvesting of this plot took place in 10 kg boxes, with a manual selection of clusters and grapes carried out in the field which was later completed at manual selection tables at the winery. Subsequently, the grape went into a French oak vat with a capacity of 5,000 litres, where a cold (4°C) pre-fermentation maceration was carried out for 4 days. The fermentation lasted for 8 days during which daily pumping over was carried out manually in order to even out and break the cap, and délestages half way through fermentation in order to eliminate pips and to improve the extraction of polyphenols. During the 11 following days, a post-fermentation maceration was carried out, stirring daily in order to complete a correct extraction and fixing of polyphenols. The malolactic fermentation took place in 225 litre French oak casks. Once completed, the wine was aged in the very same casks during the following 15-18 months.

Tasting notes:

a deep, black-cherry colour with garnet glints. Great complexity and intense aromatics in which ripe black and red berry fruit aromas come through with mineral, spicy notes, such as cinnamon and black pepper. The wine's ageing in oak has provided balsamic hints as well as touches of chocolate and toffee. Long and lingering on the palate, the wine conveys a sensation of freshness and a velvety texture in which ripe fruit flavours of blackcurrant and blackberry come through once again.
