# Vi de Lluna 2009

75 cl

## STYLE OF WINE
Aged red

## SOIL
Slates mountain terrazass
dry stone at 380 m altitude

## GRAPE VARIETIES
Red Grenache 50%
Syrah 50%

## HARVEST
Hand-picked at optimum ripeness
in boxes of 12 kg.
Strict selection for each variety.

## WINEMAKING
De-stemming of total grape harvest.
Cold maceration.
Fermentation and maceration
in stainless stell tanks for 2-3 weeks.
Temperature control 22°

## AGEING
15-17 months in
French oak casks,
the rest in bottle.

PRODUCTION 2.500 bottles
CLOSURE natural cork 49 x 24 Ø
BOX 48 x 33 x 8 (6 bottles)
WEIGHT 8,500 kg

## TASTING NOTES
This purple-colored wine exhibits an over-ripe,
liqueur-like nose as well as tons of spice. On the palate
plenty of sweet fruit in its full-bodied personality.