

Vi de Lluna 2009

75 cl



PRODUCTION 2.500 bottles

CLOSURE natural cork 49 x 24 Ø

BOX 48 x 33 x 8 (6 bottles)

WEIGHT 8,500 kg

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.

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.

WINEMAKING

De-stemming of total grape harvest.

Cold maceration.

Fermentation and maceration
in stainless steel tanks for 2-3 weeks.

Temperature control 22°

AGEING

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

