

12 Lunas (red)

Fact Sheet



consejo regulador de la denominación de origen
SOMONTANO

VINIFICATION

When the Tempranillo, Syrah, Garnacha and Cabernet Sauvignon grapes reach optimum ripeness, they are harvested and fermented in stainless steel tanks at a temperature that fluctuates between 25° and 29°C. The grapes are then macerated for 2 to 4 weeks depending on the variety whilst the malolactic fermentation takes place. Once this has finished, the wines are placed in second-and-third use 225 l French oak barrels. The length of time in the barrel depends on the variety and the vintage. The average ageing time is 9 months.

Once the ageing process has finished, the different varieties are blended and left to clarify naturally through gravity to give the wine a glossy finish before bottling.

TASTING NOTES

Wine with an intense cherry red colour and violet rims. It has a fresh, intense nose with notes of ripe red fruit, it has a mellow feel on the palate and is full-bodied thanks to the round and velvety tannins.

At mid-palate it is soft and fresh with a long after-taste as the red fruit flavours mix with the toasted accents of its 9 months ageing in a French oak barrel.

Designation of Origin: Somontano

Varieties: Cabernet Sauvignon 52%
Tempranillo 32%
Garnacha 13%
Syrah 3%

Harvest date:

From September 5th to October 12th

Production: 250 x 225 litre barrels

Ageing:

9 months in French oak barrels

Maceration:

4 weeks

Clarification:

by gravity

Alcohol: 14%

Total acidity: 5,3 gr./lit.

Residual Sugar: 1,5 gr./lit.