

## Fact Sheet



### VINIFICATION

The Garnacha Tinta reaches the ideal point of maturity for harvesting during the first week of October. The grapes are machine-harvested in the early morning to avoid the hot temperatures of the day-time. They are transported to the winery in less than an hour after picking and are placed in temperature-controlled stainless-steel vats. The grapes will ferment for about 10 days at a temperature ranging from 18°C to 28°C towards the end. After a few weeks' light maceration, the wine is separated off the skins into another vat for a natural gravity decanting before bottling

### TASTING NOTES

Deep, cherry-red hue of medium to high intensity with a violet rim. Elegant nose revealing aromas of young, fresh red fruit. On the palate, the wine is full-bodied and round, vibrant with the soft tannins typical of a well-managed ageing process, very fresh and aromatic. Its balance of alcohol and acidity makes it a very easy-to-drink wine.

**Name:** 12 Lunas Garnacha

**Denominación de Origen:** Somontano

**Grape varieties:** 100% Garnacha

**Vineyards:**

Varietal	Plot	Altitude	Soils
Garnacha	Las Carrasquetas	460 mts.	Clay-limestone

**Vineyard age:** 20 years

**Designation of Origin:** Somontano

**Harvest date:** 1-10 October

**Yield:** 2.5 kilos per vine

**Production:** 8.000 bottles

**Fermentation:**

- 10 days fermentation at a maximum temperature of 28°C
- 7 days post-maceration before pressing
- Alcohol: 14%
- Total acidity: 5.07
- Ph: 3.47
- Clarification: via gravity