

## 12 Lunas (rosé)

### Fact Sheet



#### VINIFICATION

Our rosé wine is made from the free run of Syrah grape must extracted from crushed grapes that have had 24 hour contact with the skins.

Subsequently, it is clarified by gravity for 2 days and progressively included in the continuous fermentation process which is kept at 15°C for a month. Once the fermentation has finished, it is racked to separate the thick lees and then aged on fine lees in stainless steel tanks. The lees are stirred by hand in order to preserve the natural CO<sub>2</sub> created in the fermentation process which gives the wine its freshness. Two weeks before bottling the batonnage is stopped to let the wine clarify statically.

#### TASTING NOTES

A raspberry coloured wine with the violet hues of the Syrah grape. It has a fresh nose with red fruit aromas and hints of cherry, with a pleasant touch of sweets. It has an intense, fruity palate and a long after-taste. Its natural sharpness gives it freshness and makes it long-lasting. It is a rounded wine.

**Designation of Origin:** Somontano

**Varieties:** Syrah 100%

**Harvest date:**

from September 25th to October 10th

**Production:**

7.805 bottles

**Ageing:**

4 months on lees in stainless steel tanks

**Fermentation:**

25 days at 15°C. Natural CO<sub>2</sub>

**Bleeding:**

by gravity

**Clarification:**

by gravity

**Alcohol:** 14%

**Total acidity:** 5,4 gr./lit.

**Residual Sugar:** 1,9 gr./lit.