

## Fact Sheet



### VINIFICATION

The Chardonnay and Gewürztraminer grapes are harvested separately once they have reached optimum ripeness. When they reach the winery they are lightly crushed and softly pressed. The must is left to clarify by gravity for 48 hours to remove the thick lees and seeds to avoid an herbaceous aroma. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 14°C to 17°C for approximately two weeks.

Once the fermentation has finished we will blend both varieties and age them on the lees for 4 months in stainless steel tanks at 12°C.

One month before bottling we stop the weekly batonnage and leave the wine to clarify by gravity.

### TASTING NOTES

The combination of the Chardonnay and Gewürztraminer varieties make the 12 Lunas a very elegant white wine. A lemon-yellow colour with intense aromas and peach syrup and pineapple notes.

On the palate it is silky, oily, fresh, very perfumed and full-bodied

**Name:** 12 Lunas Garnacha

**Designation of Origin:** Somontano

**Varieties:**

Chardonnay 90%, Gewürztraminer 10%

**Designation of Origin:** Somontano

**Harvest date:** first week of September

**Production:** 11.022 bottles

**Ageing:** 4 months on lees in stainless steel tanks

**Maceration:** 6 hours cold

**Clarification:** by gravity

**Fermentation:**

- Alcohol: 14%
- Total acidity: 5,6 gr./lit
- Residual Sugar: 2,1 gr./lit.