

# DEHESA DE LUNA ORÍGENES

DEHESA DE LUNA ORÍGENES 2017  
VINO DE ESPAÑA



DULZOR/SWEETNESS  
Seco/Dry



CUERPO/BODY  
Medio/Medium



CATA/TASTING  
Grosella negra, higo,  
ruez moscada,  
Black currant, figg,  
nutmeg



VARIEDAD/VARIETY  
Cabernet Sauvignon  
Syrah  
Tempranillo

ELABORADO Y EMBOTELLADO POR BODEGA DEHESA  
DE LUNA, R.E.I.C.M. 0739/AB. LA RODA, ALBACETE,  
ESPAÑA. PRODUCIDO EN ESPAÑA. PRODUCT OF SPAIN  
[www.dehesadeluna.com](http://www.dehesadeluna.com)

CONTIENE SULFITOS, CONTIENS SULPHITES, CONTIENT DES  
SULFITES, CONTÉM SULFITOS, ENTHÄLT SULFITE, BEVAT  
SULFJETEN, INNEHÅLLER SULFITER, INNEHÄLLER SULFITER,  
ZAWIERA SIARCZYNY

14,5% vol. 750 ml.



L2017/01

## Grape varieties:

Made from a selection of grapes:  
Cabernet Sauvignon, Syrah y Tempranillo.

## Sweetness:

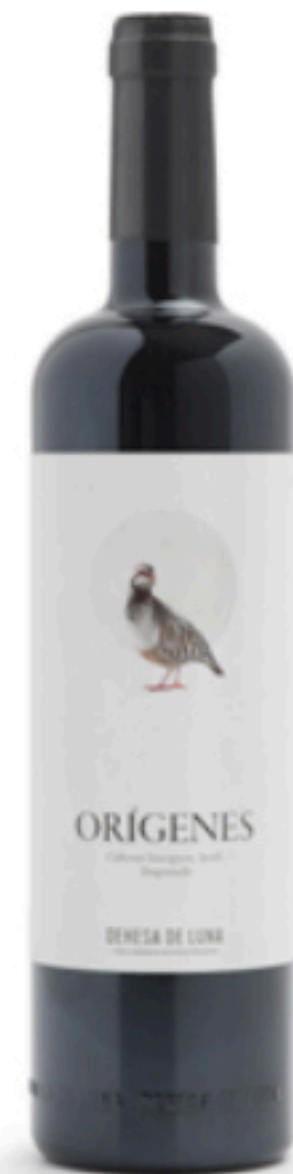
Dry

## Aging:

7 months in French oak casks of 225 litre  
capacity and "fudre" of 50hl.

## Appellation of origin:

Vino de España.  
Finca Dehesa de Luna.



## Wine-making:

The wine underwent malolactic fermentation in a stainless  
steel tank and, when finished, it was blended. It was aged  
in French oak barrels for six months.

## Tasting notes:

Medium-bodied, garnet-red wine. In the nose it is a  
complex wine, while not having great aromatic intensity.  
We can find ripe red fruit (cherry), hints of patisserie and  
a touch of spice (clove). In the mouth it presents polished  
tannins and sufficient volume, being both agile and  
balanced. Very pleasant and flavoursome. In the mouth, we  
once again find the fruit that we enjoyed in the nose, along  
with a toffee finish characteristic of its time in the barrel.

## Alcoholic degree:

14,5% Alc./Vol.  
Aimed at people over the age of 18.



The information contained in this label complies with the EU regulation N°1169/2011 of the  
European Parliament on food information provided to consumers and with the R.D. 1363/2011  
of Community Regulation on the labelling, presentation and identification of certain wine  
products.