

DEHESA DE LUNA ROSE

DEHESA DE LUNA ROSÉ 2019

VINO DE ESPAÑA

ELABORADO Y EMBOTELLADO POR

BODEGA DEHESA DE LUNA.

R.E.C.M 0739/AB. LA RODA, ALBACETE, ESPAÑA.

PRODUCIDO EN ESPAÑA. PRODUCT OF SPAIN.

CONTIENE SULFITOS. CONTAINS SULPHITES. CONTIENT
DES SULFITES. CONTÉM SULFITOS. ENTHÄLT SULFITE.
BEVAT SULFIETEN. INDEHÖLDER SULFITER. INNEHÄLLER
SULFITER. ZAWIERA SIARCZYNY.

www.dehesadeluna.com

13,5 % Alc./Vol.

750 ML



L2019/01



Grape varieties:

100% Cabernet Sauvignon.

Sweetness:

Dry

Aging:

3 months on its lees in the tank.

Appellation of origin:

Varietal Wine

Finca Dehesa de Luna

Wine from Spain



Wine-making:

The must was extracted by means of smooth and rapid direct pressing of whole clusters in order to obtain the characteristic colour of the wine. The must fermentation lasted for 12 days at a maximum temperature of 19°C. Subsequently, the wine was kept in contact with its lees for a further three months.

Tasting notes:

Bright salmon-pink in colour. A great aromatic intensity predominated by notes of white fruit (apple), fresh red fruit (strawberry) and floral notes. On the palate, it's a lively wine, with a great deal of volume and a fresh entrance.

Food pairings:

Dehesa de Luna Rosé goes perfectly with dry rice or risotto-type dishes, lasagna, and any types of mushroom and seafood.

Our special recommendation: Acorn- fed Iberian Ham Extrem Puro Extremadura.

Alcoholic degree:

13,5% 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.