

# Gran Luna 2018



**Type of wine:** Red wine

**Strength:** 14.5% ABV

**Grape varieties:** Cabernet Sauvignon, Syrah, Tempranillo, Graciano, Petit Verdot

**Appellation:** Vinos de la Tierra de Castilla

**Harvesting:** Grapes harvested by hand in small 10kg boxes. Manual selection of clusters and grapes in the field. Different grape batches were kept at 4°C for 24 hours in a cold room. Another selection of clusters and grapes was done on a sorting table before fermentation.

**Vinification Process:** Fermentation and maceration lasted 14-17 days depending on the varieties and enological objectives. Malolactic fermentation took place in new 225L French oak barrels. Aging was done in these same barrels for 15 months.

**Fermentation:** Alcoholic fermentation

**Tasting notes:** Deep, intense black and red fruit aromas, black pepper, brandied cherries and dried cherries, licorice, maple syrup

Full-bodied with alcohol fumes coming out of the glass

Long, tasty finish

**Comments:** Dehesa de Luna is an organic winery located in Castilla-La Mancha, Spain. Their "Gran Luna" red wine aims to capture the magic of their vineyards in an elegant, sensational and lively wine.

**Presentation:** 750ml bottle

**Serving temperature:** 15-18°C

**Food Pairings:** The bold flavors and structure of this red blend make it a great pairing for grilled or roasted meats, hearty stews, and aged cheeses.