

Luna de Ana Tinto

Tasting note

Bright red colour with purple nuances. In the nose predominant fine aromas of ripe red fruit (blackberries, blueberries) with a touch of balsamico. Soft fruit on the palate with a slightly spicy aftertaste.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

Delicious wine as an aperitif and goes well with tapas, red meat, pastas and various types of cheese.

Vinification

Grapes are selected from own vineyards. Aged and stabilized for 90 days, during this process the second fermentation takes place.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive allowing the grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



Wine description

<i>Zone</i>	D.O Castilla La Mancha
<i>Variety</i>	Tempranillo
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	30 x 24 x 16 cm
<i>Weight</i>	7,5 kg
<i>Per pallet</i>	125 cases



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