

# Lunas Nuevas organic

## Tasting note

This organic and vegan wine has an attractive cherry red colour with lively ruby glints. A bouquet of ripe fruit, minerals, vanilla and cacao. On the palate, mature tannins with a harmony between the wood and fruit flavours.

## Serving temperature

Recommended serving temperature between 16 – 18°C.

## Gastronomy

This wine goes well with game, lamb and various cheeses.

## Vinification

The grapes are handpicked from the 40-years-old family vineyards. The yield per vine is low, which creates an enormous fruit concentration during ripening. This gives the wine character and personality with a modern twist. The wine is aged in 100% French oak barrels for 20 months. No sulphites and sugars are added.

## Surrounding area

The Spanish Denomination of Origin (D.O.) Toro is one of the rising stars of the Duero valley in the south-eastern corner of the Zamora province, right next to Rueda and Ribera del Duero. Wine has been made here for 800 years and therefore it belongs to one of the oldest wine regions in the world. Toro is a small and high-quality wine region and knows its own indigenous variety Tinta de Toro, the local variant of the tempranillo grape.



## Wine description

<i>Zone</i>	D.O. Toro
<i>Variety</i>	Tinta de Toro
<i>Alcohol</i>	14,5%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8 kg
<i>Per pallet</i>	100 cases



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