

Tres Lunas organic

Tasting note

This organic and vegan wine has dark blackberry colour. Aromas of cassis, vanilla, cranberry and hints of coffee. Very well balanced with a good structure. This wine contains fine tannins and shows spicy notes on the palate.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

This wine goes well with red meat, wild game and cheese platters.

Vinification

The grapes are handpicked from 40-year-old vines from the family-owned vineyard. 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. This organic wine has aged in French oak barrels for 14 months. No sugars and sulphites 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. Tres Lunas (3 moons) is named after the women in the life of the winemaker, his two daughters and wife.



Wine description

Zone	D.O. Toro
Variety	95% Tinta de Toro, 5% Garnacha
Alcohol	14,5%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	100 cases

Awards

The Wine Spectator –
92 points (graded: excellent)

