

# Ladrón de Lunas Crianza

## Tasting note

This wine has an intense red colour with soft violet reflections. Primary aromas of red fruit with a touch of vanilla. Good body and pleasant mouth filling with a long aftertaste which adds extra character to this wine.

## Serving temperature

Recommended serving temperature between 14-18°C.

## Gastronomy

This wine goes well with duck breast, chicken dishes, lamb chops and escargots.

## Vinification

Produced from the grapes of the oldest Bobal vineyards, grown at an altitude of more than 900 meters. 3 Days of prefermentative maceration followed by controlled fermentation for another 7 days. Aged in 100% first use American oak barrels for 12 months.

## Surrounding area

Our winery is located in the heart of Denominación de Origen Protegida Utiel - Requena at an altitude of 600 to more than 900 meters. It takes its name from the two neighbouring towns of Utiel and Requena. The climate (long hot, dry summers and cold winters) is one of the most severe of all the Spanish grape growing regions. Nevertheless, the vines are well adapted to such a climate and there is a Mediterranean influence due the cool wind, known as the Solano, helps to keep temperatures down. The soil is dark in colour with a high lime content.



## Wine description

*Zone* D.O.P. Utiel-Requena

*Variety* 100% Bobal

*Alcohol* 13,5%

## Logistic Information

*Bottle* 0,75 L

*Case* 6 pcs.

*Per pallet* 105 cases of 6

