

Lluna Vella 2018



Assemblage: 100% Grenache

Alcohol content: 16 %

Total Production: 5.682 bot.

Aging

Matured 12 months in 500 l. oak barrels from the best oak forests in Europe (Q. Petraea), using only barrels of second wine. Then, we aged 72 months of aging in bottle.

Vines

The grapes used exclusively for its production come from the Mas de Dalt estate, with a surface area of 5 hectares.

The estate is located on a hill at 450 m. altitude, facing northwest.

Taste

A year with good rainfall and a hot summer and rains at the end of September before the harvest give us as a result a wine of intense color and despite its aging in barrels and long aging in bottle, with a lively edge, which shows youth. Penetrating aroma, complex, deep fresh red fruit and more marked minerality than in previous vintages. Initially shows notes of flowers and red fruit, jams, menthol and eucalyptus touches with a spicy background. It is a fresh and fruity wine, but with structure and a certain tannicity, a marked acidity in the mouth that makes it very fresh, despite its alcoholic content. Long, with very well integrated tannins and with the personality that this estate gives us every year.