WINERY
NARBONA
1909

LUZ DE LUNA

RED WINE

2024





It has a reddish color with violet hues and an intense **aroma** dominated by black fruit. On the **palate**, it is smooth, supported by gentle tannins, with fresh notes of eucalyptus and pink pepper that give it elegance and a very harmonious finish.

This medium-high intensity wine pairs well with creamy to fatty dishes, mature cheeses, and red meats.

Color intensity	
Body	
Aromas	
Acidity	
Sugar content	
Astringency	
Persistence	
Alcohol	14,5°

This medium to high intensity wine pairs very well with creamy to rich dishes, aged cheeses, and red meats.

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Tannat is an emblematic grape variety of our country, and thus, our winery's flagship wine began in 2011 with the goal of transforming our vineyards into something unique. Achieving the perfect balance between varietal expression, vineyard behavior, maritime influence, and the diverse soils of Narbonne has been a great challenge. Over the years, we have achieved Luz de Luna, a wine that embodies terroir, expression, identity, and history. The journey is endless, but each step allows our Tannat to grow.

Winemaking and Aging

The Tannat harvest begins in late February, when the grapes arrive at our winery for pre-fermentation maceration, which allows for the extraction of color and aromas. Fermentation then takes place in stainless steel tanks at temperatures between 26° and 28°C. Once fermentation is complete, the wine is transferred to a foudre (large oak barrel) where the second fermentation occurs. It is then aged in the foudre for six months before bottling. This step is crucial, as the oak imparts harmony, structure, and aromas reminiscent of vanilla and chocolate.

A 12-hour pre-fermentation maceration is carried out at temperatures of 16 to 18°C. Fermentation then takes place between 26° and 28°C, with some peaks reaching 30°C. Daily pump-overs and delestage are performed before fermentation is complete. Afterward, the wine is transferred to a foudre (large oak vat) where lees stirring is carried out during malolactic fermentation.

Finally, the wine is clarified and racked again, returning to the original vat, where it will remain until bottling, scheduled for August 22, 2025. The vat, from 2013, was last polished in 2019 and has always contained wine.

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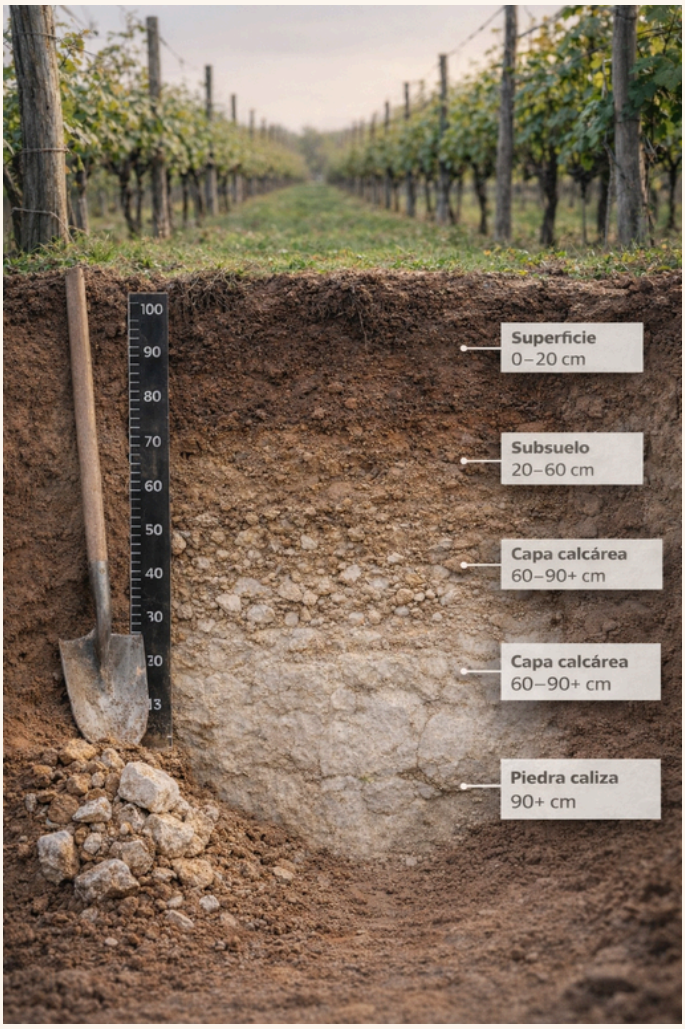

The selected grapes come from plots 1 and 2, which have the highest altitude, the highest clay content and textural differentiation within the different soil profiles found within the Narbona vineyard, Carmelo.

This vintage was distinguished by its climatic cycle, marked by peaks of high temperatures that extended from spring until the end of summer. This trend, combined with the low temperature range in March, allowed for a unique ripening process.

The harvest took place on February 12, 2024, with a production of 3.4 kg of grapes per plant.