WINERY

NARBONA

1909

LUZ DE LUNA

RED WINE

2022



It is the icon wine of the winery, the edition begins in 2011 and the objective is to show characteristics that identify us, such as the expression of the soil, management in the vineyard and the behavior of the vine. For 15 years we have been walking the path in search of balance and each year deepening even more the information that the behavior of the vineyard gives us in the result of each harvest. Over the years we managed to separate and characterize the profiles that tannat gives us in each sector empirically, separating aromatic and gustatory profiles, thus we built hypotheses about our soils, maritime influence and other points.

The way is infinite but each step makes our tannat grow.



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The particularities of the year with high temperatures from spring to the end of summer along with low rainfall throughout the period, gave differential characteristics to this vintage.

The selected grape comes 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, Carmelo vineyard.

The harvest took place on February 28, 2022 with a production of 3.4 kg of grapes per plant.

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Vinification

A pre-fermentation maceration is carried out for 12 hours at a temperature of 16 to 18°, then it ferments at a temperature of 26° and 28° with some peaks of 30°. Daily pump-overs and a delestage prior to the end of fermentation. Then it is racked into a foudre, carrying out work to remove the lees during malolactic fermentation.

Breeding

Clarification and racking are carried out, returning to its foudre of origin and remaining there until the moment of bottling on 09/09/2023 The foudre is from 2013 and the last polishing carried out was in 2019, it has always had wine.







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It has a purple color with an intense aroma on the nose where ripe red fruit predominates. In the mouth, a slow sweet entry supported by friendly tannins, fresh eucalyptus notes appear in the aftertaste. very delicate ending.

Color intensity

Body

Aromas

Acidity

Sucrose

Astringency

Persistence

Alcohol 14.5°

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

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