DEHESA DE LUNA
ORÍGENES

Grape Varietals:
Cabernet Sauvignon, Syrah and Tempranillo.

Ageing:
6 months in 225-litre barrels and in French oak casks.

Indication of origin:
Spanish Wine.
Dehesa de Luna Estate.

Wine Making:
Fermentation and maceration process of between 13 and 21 days depending on the varieties. Malolactic fermentation was carried out in stainless steel tanks and, once completed, blending was performed. Ageing in 225-litre barrels and 5,000-litre French oak casks for 6 months.

Tasting Notes:
Medium-depth wine, garnet red in colour with glimpses of purple. Ripe red fruit (redcurrant), figs and spicy notes (nutmeg). Well-rounded and balanced, with volume, flavourful and persistent. Once again, on the palate we distinguish that fruit that is so pleasant on the nose together with a toffee and coffee finish.

Pairing:
Medium-depth wine, garnet red in colour Fatty, barbecued cuts of meat. We suggest Extrem Puro Extremadura cured Iberian tenderloin.

Vintage: 2019

Recent Awards:
New, not yet

Previous vintage 2018:
Gold Mundus Vini 2020
Gold Berliner Wein Trophy 2021
Bronze Decanter WWA London 2021
91 points Peñin Guide 2022

VEGANO

ORGANIC WINE

CATA/TASTING VIDEO