




Llunari 2022

Organic



TASTING NOTE

-  Intense golden colour with orange reflections.
-  Great aromatic intensity, with hints of green quince and orange peel zest. At the end notes of fennel and almond wake up.
-  Fresh entrance and enveloping texture. Long aftertaste reminiscent of raw almonds. Very gastronomic.

VARIETIES

Garnatxa Blanca 100%






VINEYARDS

Young Garnatxa Blanca vineyards from the La Serra estate, located more than 450 m above sea level. The height exposes the vineyards to the influence of the winds, providing great freshness to the grapes.

SOIL TYPE

Soils of different textures with calcareous predominance.

CLIMATE

-  Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.
-  Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.
-  Very low rainfall: annual average of 450mm.



AWARDS



ELABORATION



Manual harvest in boxes of 18 kg. Once in the cellar, the grapes are destemmed and crushed and racked to a concrete tank to cool the must with the skins at 5 - 8°C until the start of alcoholic fermentation.

The must/wine spends a total of 20 days in contact with the skins before pressing and transferring the wine to 3 amphorae of 600 L, where the wine will rest for 5 months.

RECOMMENDED PAIRING

It goes very well with traditional pickled dishes, such as sardines or chicken. Also ideal with sea nettles in batter or with a sea bass *ceviche*.



12,5% Vol.



8 - 10°C



Did you know...?

Orange wines have been part of our wine culture for centuries. It is the most traditional way of making wines in Terra Alta, where our ancestors were always guided by the different lunar phases, both in the land and in the different home-cellars.

