



# 12 Lunas - Red

D.O. Somontano

## **Winery Notes:**

El Grillo y La Luna ('The Cricket and The Moon') is a family business which was born in Barbastro in 2007 with the aim of creating wines with soul and a unique character. "Patience" is the byword at this winery, we wait for the optimum ripeness of each grape variety in each plot. At El Grillo y La Luna, good things come to those who wait. Because we believe that good wine starts in the vineyards, our wines are produced in an unhurried fashion, respecting the uniqueness of each vintage as much as possible, and are only released for sale when they are ready. It is undoubtedly their ageing that sets the wines from this Somontano winery apart. With 53 hectares of vines, this is one of the smallest wineries in this D.O in the Aragon region. Here the entire crop is harvested and selected by hand. The date of the harvest is not laid down by regulations, but determined by going out into the vineyards and tasting the grapes. Thus, with love, serenity and determination, we obtain wines with body, freshness and balance, exceptional wines in which the terroir and grape variety achieve their finest expression.

## **Wine Making Notes:**

When the Cabernet Sauvignon, Syrah, Merlot and Tempranillo grapes reach optimum ripeness, they are harvested and fermented in stainless steel tanks at a temperature that fluctuates between 25º and 29ºC. The grapes are then macerated for 2 to 4 weeks depending on the variety while the malolactic fermentation takes place. Once this has finished, the wines are placed in second-and-third use 225 l French oak barrels. The length of time in the barrel depends on the variety and the vintage. The average ageing time is 9 months.

Once the ageing process has finished, the different varieties are blended and left to clarify naturally through gravity to give the wine a glossy finish before bottling.

## **Tasting notes:**

Wine with an intense cherry red colour and violet rims. It has a fresh, intense nose with notes of ripe red fruit, it has a mellow feel on the palate and is full-bodied thanks to the round and velvety tannins.

At mid-palate it is soft and fresh with a long after-taste as the red fruit flavors mix with the toasted accents of its 9 months ageing in a French oak barrel.

VINTAGE	2018
WINE TYPE	Red
VARIETAL	Cabernet Sauvignon, Syrah, Merlot, Tempranillo
ALC.	14,5%
REGION	D.O Somontano
SOIL	Slate/quantize with high mineral content
PRODUCTION	75,000 Bottles



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