



12 Lunas - Rose

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:

Our rosé wine is made from the free run of Syrah grape must extracted from crushed grapes that have had 24 hour contact with the skins. Subsequently, it is clarified by gravity for 2 days and progressively included in the continuous fermentation process which is kept at 15°C for a month. Once the fermentation has finished, it is racked to separate the thick lees and then aged on fine lees in stainless steel tanks. The lees are stirred by hand in order to preserve the natural CO2 created in the fermentation process which gives the wine its freshness. Two weeks before bottling the batonnage is stopped to let the wine clarify statically.

Tasting notes:

A raspberry colored wine with the violet hues of the Syrah grape. It has a fresh nose with red fruit aromas and hints of cherry, with a pleasant touch of sweets. It has an intense, fruity palate and a long after-taste. Its natural sharpness gives it freshness and makes it long-lasting. It is a rounded wine.

VINTAGE	2020
WINE TYPE	Rose
VARIETAL	100% Syrah
ALC.	14%
REGION	D.O Somontano
SOIL	Slate/quantize with high mineral content
PRODUCTION	7,800 Bottles



Cardel Wines

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