



el grillo y la luna

12 Lunas - White

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:

The Chardonnay and Gewürztraminer grapes are harvested separately once they have reached optimum ripeness. When they reach the winery they are lightly crushed and softly pressed. The must is left to clarify by gravity for 48 hours to remove the thick lees and seeds to avoid an herbaceous aroma. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 14°C to 17°C for approximately two weeks.

Once the fermentation has finished we will blend both varieties and age them on the lees for 4 months in stainless steel tanks at 12°C. One month before bottling we stop the weekly batonnage and leave the wine to clarify by gravity.

Tasting notes:

The combination of the Chardonnay and Gewürztraminer varieties make the 12 Lunas a very elegant white wine. A lemon-yellow colour with intense aromas and peach syrup and pineapple notes. On the palate it is silky, oily, fresh, very perfumed and full-bodied



VINTAGE	2020
WINE TYPE	White
VARIETAL	Chardonnay 90%, Gewürztraminer 10%
ALC.	14%
REGION	D.O Somontano
SOIL	Slate/quantize with high mineral content
PRODUCTION	11,000 Bottles



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