



Hop Hop

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:

Manually harvested in 12 kg crates. Once in the winery, the grapes are put in cold storage until they reach a temperature of 4C. The grapes are de-stemmed then put through a double manual selection process. The grapes are placed in French Oak to start the fermentation and the maceration in cold during 5 days at 10C to extract the color and aromatic compounds. Once the fermentation process has finished, the wine stays in contact with the pulp for a further 30 days to ensure a round, soft flavor thanks to the lees, skins and the wood of the barrel itself. The malolactic fermentation is done in 225 liters French oak barrels. During the first 5 months, each barrel is turned twice a week in order to move the lees around to give the wine a rounder and softer palate. The wine rests in barrels for 8 months before bottling.

Tasting notes:

Intense cherry red wine. Nose with intense aromas of red mature and expressive fruits, balsamic notes on bottom of very integrated wood from the upbringing in new wood of French Oak. On the palate it turns out to be a wine with structure, very expressive with velvet tannings and personality. With a long and persistent end. Balsamic aromas and red mature fruits stand out.

VINTAGE	2017
WINE TYPE	Red
VARIETAL	Grenache 50%, Syrah 50%
ALC.	14,5%
REGION	D.O Somontano
SOIL	Slate/quantize with high mineral content
PRODUCTION	8,700 Bottles



Cardel Wines

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