



Solluna 2017

TECHNICAL DATA

<i>Appellation</i>	Priorat (Spain).
<i>Winemaker</i>	Josep Angel Mestre.
<i>Varietals</i>	70% Grenache, 15% Syrah, 8% Cabernet Sauvignon, 7% Carignan.
<i>Alcohol</i>	14,5% by volume.
<i>Total acidity</i>	5.9 grams per liter.
<i>pH</i>	3.20.
<i>Residual sugar</i>	0.20 grams per liter.
<i>Climate</i>	Winter with higher temperatures than usual. Rainy spring and dry and warm summer. Early harvest, with some rainy days during September and October.
<i>Harvest</i>	September 4th, 2017 - October 12th, 2017.
<i>Maturation</i>	10 months in French oak barrels.
<i>Production</i>	26.000 bottles.

TASTING NOTES

Colour

Cherry red with violet hues, medium and high intensity.

Aroma

Fresh, fruity and spicy aroma. Notes of fresh and ripe fruit, such as raspberries, blackberries and strawberries. Fine floral and forest herbs notes, with balsamic hints.

Flavour

Well-balanced, with structure and acidity. Fruity texture and fine tannins. Aftertaste with fruity hints, and balsamic and spicy notes.

