



## Solluna 2020

### TECHNICAL DATA

<i>Appellation</i>	Priorat (Spain).
<i>Winemaker</i>	Josep Angel Mestre.
<i>Varietals</i>	63% Grenache, 19% Carignan, 12% Cabernet Sauvignon, 6% Merlot.
<i>Alcohol</i>	14.4% by volume.
<i>Total acidity</i>	5.9 grams per liter.
<i>pH</i>	3.25.
<i>Residual sugar</i>	0.20 grams per liter.
<i>Climate</i>	Moderate winter. Very rainy spring, with rainy days during the growing season. Hot summer, with peaks of high temperatures in August. Later, more moderate temperatures. Slow maturity of the grapes.
<i>Harvest</i>	September 18th - October 9th.
<i>Maturation</i>	10 months in French oak barrels.
<i>Production</i>	10200 bottles.

### TASTING NOTES

*Colour*  
Cherry red with violet hues, medium-high intensity.

*Aroma*  
Freshness and maturity. Combination of fresh and ripe fruit, also red and black fruit. Fine notes of flowers, forest herbs and balsamic.

*Flavour*  
Well balanced, with a medium structure and good acidity. Fruity texture with fine tannins. Aftertaste it shows aromas of fruits, balsamic and forest herbs.

