



Qualified Designation of Origin

Rioja

Ageing

2014

Ageing

It remains 24 months in barrel.

Varietals

Tempranillo 100 %

Winemaking

Fermentation in stainless steel tank. 24 months in barrel of 225 l of 60% French and 40% American oak, of which 50% is new cask.



XIII LUNAS RESERVA

“ **The Tempranillo, the terroir, its wine growers. An emotional journey to the character and essence of Rioja Alta.** ”

Anna Gallisà, chief winemaker.

Tasting note

Ruby color with a deep robe. Intense and fresh aromas of red and black fruits are laced in with notes of its aging: vanilla, cocoa, and toast provide aromatic layers to this hugely appealing wine.

It's broad and round in the mouth, dense with a present and very integrated acidity that brings length and life to the wine.

Polished, silky and elegant tannins.

Analysis

ABV: 14 % vol.

Free SO₂: 35 mg/l.

Total SO₂: 84 mg/l.

Total acidity: 5,12 g/l of tartaric acid.

Volatile Acidity: 0,56 g/l

Sugars: 0,60 g/l.

pH: 3.6 pH.