



Qualified Designation of Origin

DOCa Rioja

Vintage

2014

Ageing

One part aged 18 months in new French oak barrels and another 18 months in stainless steel tanks with lees.

Varietals

Garnacha 100 %

Winemaking

Fermentation in stainless steel tank.



“ XIII Lunas is a wine made in the Rioja Alta with all the power and character of the Garnacha. ”

Anna Gallisà, chief winemaker.

Tasting note

It has a very vivid color.

Nose with a lot of red fruit that adds character. Grenache comes from a cold area. Long aging in new cask that provides spice and wooden notes perfectly integrated with the variety.

A wine made with Garnacha de la Rioja Alta, fresh, elegant and with a lot of personality.

Analysis

ABV: 15 % vol.

Total SO₂: 84 mg/l.

Total acidity: 6,6 g/l.

Volatile Acidity: 0,46 g/l.

Sugars: 0,3g/l.

pH: 3.05.

**XIII LUNAS
Y UNA GARNACHA**