

CARMINA LUNA



Young Red

TYPE

Young Red Wine.

GRAPE VARIETY

Monastrell-Cabernet Sauvignon.

WINE MAKING

Fermentation takes place over 5-7 days at a temperature not exceeding 24/26°C. The wine macerates in contact with the skins for a period between 2-4 days.

TASTING NOTES

Intense cherry red colour with purple hue background. On the nose, there are very attractive aromas of fruit highlighting hints of ripe fruit. Very good structure on the palate, fresh, fruity, lively and balanced with the typical notes from the Monastrell grape.

FOOD PAIRING

Salads, stews and casseroles, pasta, mushrooms, sausage, white and blue fish, soft and creamy cheeses, goat cheese, white and red meats, roast lamb and pork.

STORAGE AND CONSUMPTION

The recommended storage and consumption temperature of this wine is between 14 and 16°C. It is important that the storage temperature is constant at around 17°C, avoiding temperature fluctuations that adversely affect quality.

Alcohol content: 14% vol/alc.

3 Litres.

