

# CARMINA LUNA



## *Blanco*

### **TYPE**

White Wine.

### **GRAPES VARIETY**

Macabeo-Airén.

### **WINE MAKING**

Grapes are immediately separated from the stalks following with a light pressing, the free-run juice is clarified in order to ferment for a period of 15/20 days at a controlled temperature between 10/16°C. This will maintain the fruit plentitude.

### **TASTING NOTES**

Straw yellow colour. On the nose, it is floral with white fruits and wild herbs notes. It is fresh on the palate, very fruity, bright and tasty with a great acidity which provides a perfect expression and persistence.

### **WINE PARING**

Marinated fish (turbot, sea bass and sea bream), hake with prawns and creamy sauce, seafood, smoked food, chicken or braised beef and Italian pasta with marinara sauce.

### **STORAGE AND CONSUMPTION**

The proper serving temperature of this wine must be between 4 and 6°C. In their conservation it is important that the temperature is constant at around 15°C, avoiding temperature changes that adversely affect the quality.

**Alcohol content:** 11% vol/alc.

3 Litres | Contains sulphites.

