

CARMINA LUNA



Blanco

TYPE

White Wine.

GRAPES VARIETAL

50% Macabeo, 50% Sauvignon Blanc

WINE MAKING

Grapes are immediately separated from the stalk 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 plenitude.

TASTING NOTES

Straw yellow color. On the nose, 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.

CONSERVATION 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: 12° vol.

3 Litres | Contains sulphites.

