

CARMINA LUNA

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LUNA

Joven

TYPE

Young Red

GRAPE VARIETAL

Monastrell

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 color with purple hue background. On the nose, a very attractive aromas of fruit with standing out 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.

3 L.

