

LUN TÁ NE RDG



TYPE: Rosé de Gris, Brut Nature

Year: 2021

VINEYARD'S LOCATION: Ancient Mantineaia

DESIGNATION: Organic Varietal Quality Sparkling Wine

GRAPE VARIETY: Moschofilero 100%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C. The next day, 60% of the grapes were pressed without destemming, while the remaining was softly destemmed and left to macerate in the press in the presence of dry ice for colour extraction. The resulting musts were blended and after cold static sedimentation in stainless steel tanks, the must was fermented at a controlled temperature of 17°C for around 25 days. After 6 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 15 months in contact with its lees and was disgorged in August 2023.

ANALYTICAL DATA:

Alcohol Content – 12,5% Vol.

Total Acidity - 7,5 g/L

pH - 3,10

Res. Sugar – 0,8 g/L

CELLARING POTENTIAL: This wine can be served right after purchase, or stored for at least 24 months in a cool and dark place.

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of a bright onion peel colour and with a fine "perlage", our 2021 Luntáne Rosé de Gris reveals a very delicate, fine and persistent aromatic profile, with notes of ripe fruit and yellow flowers. On the palate it reveals an enchanting creaminess with refreshing acidity and a great persistency with a mineral finish.

RECOMMENDED PAIRINGS: High-quality cold cuts, sushi, oysters.

PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

