



Qualified Designation of Origin

Rioja

Ageing

It remains 24 months in barrel.

Varietals

Tempranillo 100 %

Winemaking

Fermentation in stainless steel tank. 24 months in barrel of 225 l of wood 60% French and 40% American, of which 50% is new cask.

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XIII LUNAS RESERVA

“ The Tempranillo, the terroir, its wine growers. An emotional journey to the character and essence of Rioja Alta. ”

Anna Gallisà, chief winemaker.

Tasting note

Ruby color with high layer. Deep and fresh aroma of red and black fruits that are presented at the same time as the notes of aging; vanilla, chocolate, toasted.

It's broad and round in the mouth, dense with a present and very integrated acidity that brings length and life to the wine.

Polished, silky and elegant tannins.

Analysis

Graduation: 14 % vol.

Free SO₂: 32 mg/l.

Total SO₂: 76 mg/l.

Total acidity: 5,17 g/l of tartaric acid.

Volatile Acidity: 0,5 g/l

Sugars: 0,68 g/l.

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