



## Qualified Designation of Origin

Rioja

## Ageing

12 months in 225 l. barrels of American and French wood.

## Varietals

Garnacha (55%), Tempranillo (45%).

## Winemaking

Fermentation in stainless steel tank.



**XIII LUNAS**

“ **XIII Lunas is a modern wine made from Garnacha and Tempranillo, made in Rioja Alta and aged for thirteen lunar cycles.** ”

Anna Gallisà. Chief Winemaker.

## Tasting note

Cherry red colour, with a violet rim. Bright and clean. Fresh aromas of red berries, with very well blended balsamic and oak notes. In the mouth it is fresh, meaty and full. Its round and clean tannins give it great elegance. A fresh, modern, delightful Rioja wine.

## Analysis

ABV: 13,5 % vol.  
Free SO2: 27 mg/l.  
Total SO2: 76 mg/l.  
Total acidity: 5,17 g/l of tartaric acid.  
Volatile Acidity: 0,47 g/l  
Sugars: 0,6 g/l.  
pH: 3.47