

Ladrón de Lunas Exclusive

Tasting note

This wine has a rich red cherry colour with hints of purple. Fruity aromas of strawberry, plum and currant with a touch of vanilla. In mouth surprising freshness with ripe tannin which give great personality to this wine.

Serving temperature

Recommended serving temperature between 14-18°C.

Gastronomy

This wine goes well with stews, steak, various cheeses and the combination with dark chocolate is surprising.

Vinification

Produced from our more than 90-year-old Bobal vines. With a production of less than 1 kg of grapes per vine a very intense taste is the result. The limited produced wine has aged for more than 24 months: 15 months in French oak barrels followed by 20 months aging in the bottle.

Surrounding area

Our winery is located in the heart of Denominación de Origen Protegida Utiel - Requena at an altitude of 600 to 900 meters. It takes its name from the two neighbouring towns of Utiel and Requena. The climate (long hot, dry summers and cold winters) is one of the most severe of all the Spanish grape growing regions. Nevertheless, the vines are well adapted to such a climate and there is a Mediterranean influence due the cool wind, known as the Solano, helps to keep temperatures down. The soil is dark in colour with a high lime content.



Wine description

<i>Zone</i>	D.O.P. Utiel-Requena
<i>Variety</i>	100% Bobal
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Per pallet</i>	120 cases of 6



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