

LUN TÁ NE

BDG



TYPE: Blanc de Gris, Brut Nature

Year: 2021

VINEYARD'S LOCATION: Ancient Mantinea

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 and then pressed without destemming. After cold static sedimentation in stainless steel tanks, the resulting 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 – 7,8 g/L

pH - 3,05

Res. Sugar – 0,75 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 pale yellow colour with greenish reflexes and a fine "perlage", our 2021 Luntáne Blanc de Gris is dominated by vibrant citrus notes, where zesty aromas of ripe oranges are in harmony with delicate white flowers and orange flowers. On the mouth, it is precise, crisp and fresh, with a marked acidity and a long aftertaste with flavours that remind the ones perceived on the nose.

RECOMMENDED PAIRINGS: High-quality cold cuts, grilled fish, seafood.

PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

