



## ROSE SHIRAZ LUNARIS

**Product** \_\_\_\_\_ LUNARIS  
**Variety** \_\_\_\_\_ Rose Shiraz  
**Harvest** \_\_\_\_\_ 2017  
**Region** \_\_\_\_\_ Tulum Valley - San Juan

**Country of Origin** \_\_\_\_\_ Argentina  
**Blend** \_\_\_\_\_ 100% Shiraz  
**Winemaker** \_\_\_\_\_ José Morales

### TASTING NOTES



**Sight:** It has a pale and bright pink color with reddish sparks that inspire freshness. **Nose:** It brings marked aromas of the bonarda (eucalyptus and dried fruits) and the syrah (candied and marmalade fruits). **Mouth:** Pleasant and refreshing, with well-balanced acidity.

### VINEYARD NOTES



The vineyards are trained in high trellises with drip irrigation and they are located at the Tulum Valley at 630 m.a.s.l. They are produced in alluvial, loamy-sandy to clay-loam soils with very low organic matter content.

### VINTAGE REPORT



Grape-harvest took place during mid February during night hours in order to avoid high temperatures.

### WINEMAKING REPORT



After grape de-stemming and pneumatic pressing, a peculiar maceration was conducted with the aim of obtaining the desired pink color. After achieving the best level, the must was separated from solids. It was clarified at a low temperature and it was afterwards racked in order to add the selected yeast.

### WINEMAKING DETAILS



**Yeast type:** Sacharomyces Bayanus.  
**Maceration:** During 12 hours.  
**Fermentation time / temperature:** 13 days at 15°C.  
**Reductive handling:** No.  
**Filtration type:** Tangential-Lenticular-Membranes.

### ANALYSIS



**Alcohol content / Alcohol:** 13.0%.  
**Tartaric acidity g/L:** 6.3.  
**Residual sugar g/L:** 6.4.  
**pH:** 3.4.