



SHIRAZ LUNARIS

Product _____ LUNARIS
Variety _____ Shiraz
Harvest _____ 2017
Region _____ Tulum Valley - San Juan

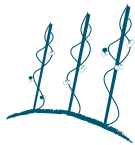
Country of Origin _____ Argentina
Blend _____ 100% Shiraz
Winemaker _____ José Morales

TASTING NOTES



Colour: red, with purplish hues. Aroma: predominance of fruit scents, with important undertones of figs and peaches, as well as spicy notes, classic markings of the Syrah. Taste: fresh and with a sweet entry, with gentle and sweet tannins which make for a wine that's easy to drink.

VINEYARD NOTES



The alluvial soil ranges from sandy-loam to clay-loam texture with a low content of organic matter. It contains trellis-trained vines and drip irrigation.

WINEMAKING REPORT



After grinding, pre-fermentative maceration took place during 48 hours at 12°C. Selected yeasts were inoculated and fermentation took place during 10 days at a temperature ranging between 22°C and 25°C. This blend was aged for three months in barrels made out of 50% French and 50% American oak.

WINEMAKING DETAILS



Yeast type: *Sacharomyces Banayus*
Maceration: (pre-fermentative) 48 hs at 12°C
Fermentation temperature/ time: 22°C-25°C – 10 days
Maturation process/ time: 3 months
Oak type: 50% French and 50% American

ANALYSIS



Alcoholic content: 13.2%
Tartaric acidity g/L: 6.19 g/L
Residual sugar g/L: 5.3 g/L
pH: 3.6