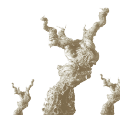




PAPA LUNA

EL ESCOCÉS VOLANTE



Blend: Old vine Garnacha 75% , Syrah 20% , Mazuelo 5%

Vintage: 2017

Producer: Norrel Robertson, MW

Region: D.O. Calatayud

TASTING NOTES:

Colour: Deep Purple with ruby red rim.

Bouquet: Pronounced aromas of black fruits, cracked pepper, smoke and toast.

Taste: Full-bodied with well-balanced tannins. The palate displays dense black fruits, cherries with a long smoky/toasty finish. Mineral and complex.

Pairing: A great wine to drink with classic game dishes such as venison, wild boar. It will also pair well with punchy dishes such as ragout and spicy tomato based recipes.

WINEMAKER'S NOTES:

The Garnacha element was carefully sourced from the highest altitude vineyards on the slopes of Monte Armantes, predominantly from the Campillo zone of vineyards. Yield for the Garnacha did not exceed 18hl per hectare.

Careful temperature controlled fermentation along with New World winemaking and local knowledge have produced a full bodied, distinctive Rhône blend which marries the Old and New World in terms of style but with a slant towards a meatier, more structured wine. The key to this wine is the long time spent working with the fine lees to obtain length and complexity.

TECHNICAL DATA:

Alcohol content:	15% vol.
Sugar content:	Less than 2 grams residual sugar
Total Acidity:	5,6 g/L
PH:	3,59