

PAPA LUNA



Varieties: Old Vine Garnacha 75%, Syrah 20%, Mazuelo 5%

Vintage: 2020

Winemaker: Norrel Robertson M.W.

Region: D.O. Calatayud

TASTING NOTES

Colour: Deep purple with ruby red rim.

Bouquet: Lifted aromas of raspberry and black cherry fruit with complex notes of pepper and mountain herbs.

Palate: Full-bodied with smooth tannins and soft acidity. Mouthfilling with dense black fruit and a long smoky finish.

Pairing: A great wine to drink with classic game dishes such as venison, wild boar, roast suckling pig. It will also pair

well with punchy dishes such as ragout and spicy tomato based recipes.

WINEMAKER'S NOTES

Calatayud offers one of the most singular areas in Spain for Old Vine Garnacha-based wines due to its unique continental climate and ancient vines which produce wines of great intensity. The Garnacha and other varieties are carefully sourced from the highest altitude vineyards on the slopes of Monte Armantes and Sierra de la Virgen in the heart of the Iberian System. This is the birthplace of Garnacha. 2020 was a precocious vintage and the wines are characterised by great energy and are extremely fruit forward.

Papa Luna was our first release from Calatayud in 2004. Since then, Norrel has become widely known for his intense and complex Garnacha-based wines which have picked up awards across the world.

Pedro Martinez de Luna, or Papa Luna, was the last Pope to reign in Avignon during the dual Papacy in the 14th and early 15th century. Luna was born in the Calatayud region and this wine is made in homage to this great local historical character and icon. Norrel has spent the last 20 years searching out and saving old vineyards to make this very individual wine.

Yield for the Garnacha did not exceed 20hl per hectare.

TECHNICAL DATA

Total Acidity: 5.9g/L pH: 3.65 Alcohol: 15% vol Sugar content: <2g/L