

SOLLUNA

2009

Bronze Medal at Decanter 2010 (2006 vintage)
Commended at IWC 2009 (2006 vintage)

TECHNICAL DATA

Appellation	DOCa Priorat
Winemaker	Josep Àngel Mestre
Winery	Gran Clos
Vineyards	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
Varietals	70 % Garnacha, 20% Cariñena, 10% Merlot.
Winemaking	After hand harvesting, the wine is fermented for 10 days and macerated for one month with very little sulphur added, (virtually organic wine). Slow malolactic fermentation. The wine is clarified with albumine.
Ageing	10 months in French oak.

ANALYSIS

Alcohol	14.4% by volume
Total acidity	6.5 g/l (tartaric)
Vol acidity	0.6 g/l (acetic)
PH	3.26
Resid. sugar	0.40 g/l

TASTING NOTES

Colour	Violet, opaque towards the rim with inky “legs.”
Nose	Perfumed and fresh, complex and refined with tones of both dark and mature red fruit, a hint of mint, coffee and woodland herbs and typical minerality.
Palate	Silky textured wine with structure and elegance. Mature fruit flavours but fresh tasting with tones of coffee and mint, spices and minerals. Full-bodied yet seductive, well-balanced with rounded tannins.



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Tel: + 34 (91) 622 13 05 / Fax: + 34 (91) 622 00 29 www.longwines.com