



# QUINTALUNA 2013

**CLIMATIC year** ■ The winter was mild and mostly rainy. Mild temperatures in late April led to the sprouting in early May. A severe frost in late April reduced harvest very significantly. Temperatures rose and the vineyards were developed, while maintaining the delayed cycle. July and August were warm, but with cold nights. Heavy rains in September with nights with high temperatures favored the development of diseases of vine which further reduced harvest even more.

The harvest began in October with a suitable cluster ripening. Our harvest was highly selective, as a result of irregularities in the climatic year, so that the grape entering winery did it at the ideal moment.



### **wine storing**

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine lying down on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 7°C-10°C. To really enjoy this wine, please, make sure you have the best storing conditions.

**GRAPES** ■ QUINTALUNA is a young wine that is made exclusively from Verdejo of the province of Segovia. 60% is very old grape pre-phylloxera ungrafted, and 40% is very young grape on trellises, grown certified organic and low performance. Dominate plots with high content of sand and pebbles of different sizes. Some have higher proportions of clay and other significant proportions of clay and limestone.

**WINEMAKING PROCESS** ■ The development of Quintaluna is made carefully. It starts with a selection in vineyard of bunches, which are harvested by hand in small boxes. At the cellar it passes to a cooling chamber for several hours prior to stemming and a very soft and low performance pressing. The must is disgorged naturally for 24 hours and the fermentation takes place in small stainless steel tanks with natural native yeasts. The fermentation temperature is around 19 degrees. This wine has no oak aging to preserve freshness. However, to increase its complexity and give it the ability to develop in the bottle, it remains in deposit on its lees for five months, with regular lees removal.