

PAGNEL WINES

LUNORIA
RED BLEND GRAN RESERVA 2015



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Is a red blend from Sagrada Familia area, a classical Chilean area of Curicó Valley well known for his red wines. Has a Mediterranean climate that favors a healthy growing season with a wide thermal amplitude between day and night, which provides a slow maturation of grapes.

Cabernet Sauvignon and Carmenere complement each other and shows complex flavours, balanced acidity and soft tannins. The spicy and vegetable touches of Carmenere with the fruit of Cabernet makes an elegant and incredible wine. We care that the barrel aging never covers the fruit and the aromas that the terroir naturally delivers.

Lunoria is a reference to the moon. We named the wine like that because on the first harvest all the principal events in the process to make wine (veraison, harvest, putting into barrels) were done by coincidence on full moon. After this beautiful coincidence we decided to call the wine Lunoria as a reminder of the unknown and unpredictable precious things that life can give you and amaze you.

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This specially blended wine from Bernice Liu and Pagnol Wines is a celebration of two cultures and the love for wine. This aromatic Chilean wine comes from Sagrada Familia, a traditional area of wine production in Chile, where the best of the terroir is used to create this beautiful wine of Chile.

Intense red color with violet hints, complex fruit aromas of black fruits such as plums and blackcurrant, it is well integrated with spiced pepper, menthol, and a touch of oaky notes for an elegant finish. A wine with personality, the velvety tannins leave you with a long, fleshy and pleasant aftertaste.

APELLATION

D.O. Sagrada familia

VARIETY

Carmenere 50%
Cabernet Sauvignon 50%

YIELD

7 ton per ha. Carmenere
8 ton per ha. Cabernet Sauvignon

HARVEST

100% hand picked
Cabernet Sauvignon: April 17th
Carmenere: April 25th

WINEMAKING

The fruit from each vineyard (varieties) was vinified separately in small volume stainless steel tanks. Grape juice (in contact with the skin) was cold soaked at 8°C and underwent pre-fermentation for color and aromas extraction. Alcoholic fermentation lasted 10 days at 24-27°C with soft pumpovers each day. After this the wine was left 11 days for post-fermentation maceration at 23°C for greater extraction of smoother tannins; then is place naturally and kept aging for 18 months aprox. Finally by tasting the wine is racked off, blended and bottled.

AGEING

Barrel ageing: 18 months in french barrels
(20% new, 80% third use)
Aging Potencial: 10-15 years

ANALYSIS

ALCOHOL	(% V/V) 14%
TA	(H2 SO4) 3.6 G/LT
SUGAR	2.35 G/LT
PH	3.55
SO2 FREE	25mg/l

