

# LUNA ROSA

Luna Rosa celebrates the joining of 'old world' Portuguese artisanship with 'new world' sophistication of cool climate winemaking to create truly fresh, unique wines. The inspiration reaches to the heart of our company, which has binding influences with the Berardo family of Portugal. The inspiration for the Luna Rosa Label is taken from the Portuguese Azulejos (polished stones). These classic ceramic tiles are synonymous with the culture of Portugal. With a history dating back over five centuries they are works of art, adorning churches, outdoor spaces and even street signs. They symbolise Portugal as a country with a love of art, architecture, song and of our fine wine.



## 2016 LUNA ROSA ROSADO

**BLEND:** 76% Merlot, 24% Mourvedre

**REGION:** Central Ranges, NSW

**HARVEST:** Early March 2016

**WINEMAKING:** The various varieties were picked early in the morning and delivered straight to winery, to conserve delicate fruit aromas. Fruit was de-stemmed and the juice drained directly off skins, as we wanted a lighter bodied style with a light blush colour.

Juice was clarified before undergoing fermentation at cool temperature, to promote a more aromatic style of wine.

Fermentation was stopped just prior to being completely finished - giving us the small amount of residual sugar and the higher level of dissolved CO<sub>2</sub> that both occur naturally in the wine.

Stabilised and very quickly prepared for bottling - so we could release the wine young and fresh!

**BOTTLED:** May 2016

**WINEMAKER:** Debbie Lauritz. B Ag. Sci. (Oen)

**APPEARANCE:** Pink Blush

**AROMA:** Fresh and fragrant with bright berry and cherry fruits.

**PALATE:** A lighter bodied Rosado style. The berry and cherry notes continue through onto the palate. The crisp acidity balances beautifully with the 11 grams of residual sugar. The slight spritz on the palate (dissolved CO<sub>2</sub>, naturally coming from the fermentation process) adds extra freshness to the wine.

**CELLAR:** Drink now whilst young and fresh.

**SERVE WITH:** Enjoy as an aperitif, with an Antipasto plate or with a fresh fruit platter.

**ALCOHOL:** 12.5%