



LUNA AUSTRAL
SINTONIA
by Alvaro Espinoza
2013

La Consulta
Uco Valley
Mendoza

Tasting Notes by Alvaro Espinoza:

Intense violet colour.

Deep aromas of red fruit, spicy, herbal, floral and vanilla.

Medium volume and body, well balanced with a medium concentration and a smooth finish.

Varietal Composition:	47% Cabernet Franc, 46% Merlot y 7% Malbec
Vintage:	2013
Certification:	Full Demeter
Appellation:	La Consulta, Uco Valley, Mendoza, Argentina
Harvest:	Hand harvested in 13 kg cases, manual selection
Vineyard:	Luna Austral Vineyard. Full Demeter Certified
Yield:	5000kg/ha
Site:	900 masl, at the foot of the Andes Mountains. Favorable climatic conditions: wide temperature range and high sun exposure.
Soil:	Alluvial soil, low in organic matter. Shallow alluvial sand, limestone and rocks of all sizes.
Growing Season:	from October to April
Vinification:	Cold Maceration and Fermentation in cement vats and french oak barrels
Aging:	18 months in first use french oak barrels and cement vases
Bottles:	ECO VA Prestige
Corks:	Flor ECO
Capsules:	Complex ECO



Distinctive
Ultra Premium
Wines

Biodynamic Certified Wines

info@lunaaustral.com.ar
BODEGAS Y VIÑEDOS V.O.B. S.A.