



PAPA LUNA

by **EL ESCOCÉS VOLANTE** 

Blend: Ancient vine Garnacha 75% , Syrah 20%, Mazuelo 5%
Vintage: 2014
Producer: Norrel Robertson, MW
Region: D.O. Calatayud

TASTING NOTES:

Colour: Deep Purple with ruby red rim.

Bouquet: Pronounced aromas of black fruits, cracked pepper, smoke and toast.

Taste: Full bodied with well balanced tannins. The palate displays dense black fruits, cherries with a long smoky/toasty finish. Mineral and complex.

Gastronomic Accompaniments: A great wine to drink with classic game dishes such as venison, wild boar. It will also accompany punchy dishes such as ragout and spicy tomato based recipes.

WINEMAKER'S NOTES:

The Garnacha element was carefully sourced from only the highest altitude vineyards on the slopes of Monte Armantes, predominantly from the Campillo zone of vineyards. Yield for the Garnacha did not exceed 18hl per hectare.

Careful temperature controlled fermentation and the collaboration of New World trained winemakers and local knowledge has produced a full bodied, distinctive Rhone blend which marries the Old and New World in terms of style but with a slant towards a meatier, more structured wine. The key to this wine is the long time spent working with the fine lees to obtain length and complexity.

2014 is the 11th edition of Papa Luna. Vintage conditions were excellent with some light rain before the start of harvest followed by a long , warm autumn allowing for excellent ripening of the harvest.

TECHNICAL DATA:

Alcohol content:	14,45% vol.
Sugar content:	Less than 2 grams residual sugar
Total Acidity:	5,6 g/L
PH:	3,59