

# Cote Luna

2021



## TECHNICAL DATA

CLASSIFICATION:	<b>VT Castilla y León.</b>	SOILS:	<b>Chalky, clay, sandy, alluvial, limestone clay.</b>
LOCATION:	<b>Ribera del Duero and Toro (2 zones).</b>	SUBSOILS:	<b>Different mixtures of coarse chalky textures, clay limestone.</b>
VINEYARD AGE:	<b>40 – 100 years.</b>	HARVEST:	<b>Manually harvested into 12 kg boxes; refrigerated. 2 October 2021</b>
VARIETALS:	<b>Aragones, Garnacha and Petit Verdot.</b>	PRODUCTION:	<b>2.222 750 ml bottles.</b>
TOTAL AREA:	<b>2 hectares.</b>		
YIELD:	<b>10,2 hl/ha.</b>		

## CHARACTERISTICS OF THE 2021 VINTAGE

The 2021 vintage in the Duero region was characterized by producing wines of great power, intense color, freshness, and remarkable aging potential. After an unusual growing season with a rainy start and a mild summer, the grapes achieved slow and balanced ripening, yielding elegant and fruity wines with smooth tannins.

The main characteristics include:

**Climate during the growing season:** A spring with mild temperatures and rain, followed by a summer without extreme heat peaks, which delayed the vine's cycle. Autumn rains were scarce, favoring good final ripening. Rainfall during 2021 was concentrated in certain months (such as June), while other periods, such as July, were very dry. This distribution contributed to moderate water stress, which enhances the concentration of sugars and phenolic compounds in the grapes. These conditions (relative drought, wide temperature range, high summer temperatures, and lack of abundant rainfall during the ripening cycle) contributed to the grapes ripening with a concentration of sugars and phenols, thicker skins, and high aromatic expression—factors that typically result in wines with good structure, color intensity, and aging potential.

**Vegetative cycle and harvest:** The annual cycle of the grapevine comprises several phenological phases, from the end of the winter dormancy period until the harvest. Although there is no official daily phenological data specific to 2021 in the Ribera del Duero region, the general development follows this pattern adapted to the continental Mediterranean climate typical of the area.

**2021 Wine Profile:** These are wines with intense color (deep cherry), a marked fruit expression (blackberry, fresh plum), and excellent acidity.

**Quality:** The 2021 harvest is considered one of the best of the last decade, capable of producing red wines with great longevity.

## WINEMAKING Cote Luna 2021

Fermentation of the different areas was kept separate. The clusters were received in 10 kg boxes and kept at low temperature in a cold room for 24-148 hours, sorting on the selection table and gravity fed to the tanks. Temperature-controlled fermentation, with pre- and post-fermentation maceration. The wine was aged for 28 months in 228-liter French oak barrels. Bottled on February 2, 2025.

## DATES ANALYTICAL

ALCOHOL VOLUME:	<b>15,5%</b>
PH	<b>3,40</b>
RESIDUAL SUGAR:	<b>2,4 g/l.</b>
TOTAL ACIDITY:	<b>6,44</b>

## **OUR PHILOSOPHY**

After traveling over a short but intense journey, we came to the conclusion that the importance is in these small things, the things that we don't see but that we feel and with a experienced firsthand conviction, given to us by our ancestors that good things require an effort, I discovered what we base our philosophy on.

To know how to extract the characteristics of the grape at the right time ...

Sometimes words are not able to express the message in a wine ...

Enjoy making wine, because this nectar is simply incapable of lying, it doesn't matter if you harvest early or late, the wine will always speak to your palate with a total and unchanging honesty every time you take a sip ...

Never say always, Never say never ...