

LUNA LLENA — MALBEC

We pick grapes under the full moon and have a hands-off winemaking approach for Luna Llena. Doing so, we embrace our innate bond with nature and celebrate our land's purest essence.

It is a youthful and modern unoaked Malbec, with an elegant character, beautiful chalky tannins and very pure fruit. It shows clean ripe black and blue fruit, dried thyme and french lavender aromas and flavours. It is generously fruited on the palate, with a refined chalky texture. It finishes with a long and complex aftertaste.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes l vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia
8, 15, 16

YIELD:
8.000 kg/ha
3.2 ton/acre

SOIL:
Sandy, from wind
erosion and riverbed
granite stones coated
with calcium carbonate

FERMENTATION
VESSEL:
Stainless steel tanks

AGEING:
6 months in concrete
and 3 months in bottle.

Ol: 14.3%
PH: 3.5
TA: 6.25
RS: 2.8

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)

