

## LUMMINARIA Blanc de Noirs

<b>HARVEST DATE:</b>	Early September 2021
<b>AGING:</b>	24 - 30 Months on the bottle before disgorgement
<b>BOTTLING DATE (Tirage):</b>	Mar-22
<b>COMPOSITION:</b>	100% GRENACHE
<b>TASTING NOTES:</b>	Freshly baked brioche with orange blossom and jazmin tea aromas. On the mouth, orange and mandarin are complimented with natural acidity for a rich finish.
<b>AWARDS:</b>	TOP 99 Mexican Wines of 2024 by Cava Magazine - 90 points
<b>PH:</b>	3.20
<b>ALC:</b>	11.50%
<b>ACIDITY:</b>	8.0 g/L
<b>FERMENTATION:</b>	Stainless steel tank
<b>DOSAGE:</b>	Brut Nature <2.0 g/ L
<b>VINEYARD NOTES :</b>	Planted in 2016, our Grenache vineyard achieves the perfect balance of acidity and phenolic maturity. We believe Grenache is the "Pinot" of warm climate, in its ability to adapt and showcase a sense of place.
<b>PRODUCTION NOTES :</b>	Small crates @ harvest to the sorting table. Fruit is pressed whole (WCP), into our fermenters. Temperature is held at around 60 F mantained for three weeks to slowly extract aromas and depth of flavor, before racking at dryness. Our blending takes place in February before preparing the wine for tirage (bottling).
<b>WINEMAKER NOTES:</b>	When we first made this wine, we weren't sure about the level of dosage it would need, after all we didn't have a reference for mexican Grenache sparkling wines. We were happily surprised of the balance achieved by contact with the lees in the bottle, hence Brut Nature was an obvious decision to allow this wine to shine.
<b>FOOD PAIRING:</b>	Mexican Blue fin Tuna tiradito, tuetano tacos or creamy arroz meloso with slow braised rib
<b>PRODUCTION:</b>	<b>200 cs / year</b>
<b>OTHER NOTES:</b>	About the name; a Lumminaria is a traditional mexican lantern, as such we believe it will be "A light that will guide your way", towards discovering top quality mexican wines.