

LUMMINARIA

Sparkling Wine

WINEMAKER'S NOTE

A "luminaria" is a traditional Mexican lantern made of intricate metal designs that create beautiful patterns of light and shade. Our Lumminaria sparkling wine captures the mystical and intriguing spirit of this tradition. We want Lumminaria to be a beacon that signals the potential of the Valle de Guadalupe terroir to make world-class sparkling wine.

WINEMAKING PROCESS

Our protocols follow strict adherence to the traditional Méthode Champenoise, the fruit is chilled and pressed in whole clusters in a manual basket press, to extract only the cuveé fraction. The must is fermented at a controlled temperature in stainless steel tanks. *Tirage* lasts at least 36 months before addition of our reserve wine at *dégorgement*.

TASTING NOTE

With an intense and elegant nose, it presents classic characteristics of long-aged sparkling wines, such as brioche and sweet almonds. The palate is full of orange and citrus zest with a touch of vanilla flower. The palate is broad and creamy, with a long-lasting finish.



Winemaker: Mauricio Soler

Varietal: Grenache Noir (Blanc de Noirs)

Service temperature: 6-8 °C

Tirage: At least 36 months

N/V

ABV: 11.7%

Dosage: Extra brut