



LUMMINARIA SPARKLING

Lumminaria means beacon, as such we want to set a standard that fuses tradition and modern winemaking. We want to break free of paradigms. Our sparkling is made by the Méthode Champenoise, rich and complex with the subtleties of a 36 month time on tirage.

TECHNICAL DATA

Fruit Source

50% Grenache - Valle de Ojos Negros
50% Grenache - Valle de Guadalupe

Blanc de Noirs

Alc. Vol.: 11.7%
pH: 3.04
Dosage Level: Brut

A YEAR IN THE VINEYARD

Vigorous rains in January and February provided a nice reserve for our berries to develop evenly. Unusual heat began in June, but our canopy protected our beautiful fruit. Late August was cooler, which allowed fruit to mature slowly, harvest took place the first week of September.

WINEMAKING

Fruit was hand harvested to small 18 kg boxes to avoid crushing it. We cooled down our berries for 24 hours before we sorted and pressed them in whole clusters to stainless steel tanks to ferment. We only cuvee fraction for Lumminaria sparkling.

Our secondary fermentation is done in our cave for at least 36 months. Manual remuage takes roughly thirty days before disgorging and dosing with liqueur d'expedition to a brut level.

TASTING NOTES

The nose is intense and elegant, showing classic notes like brioche and roasted almonds. The palate is bright with citrus notes such as grapefruit and orange peel complemented with nice vanilla flower. The finish is well balanced with long lasting after taste.

SURVING SUGGESTIONS

Rich and intense dishes such as Toro sashimi, pistaccio crusted scallops, creamy cheeses and the company of good friends.