



# Índex

---

## **Luna Negra**

Macabeo  
Tempranillo Rosado  
Tempranillo  
Crianza  
Reserva





## **Luna Negra - Macabeo**

**DO La Mancha**  
**Varieties: Tempranillo**  
**12,5 % VOL. 0,75 l.**

### **TASTING NOTES**

A fresh and fruity wine of pale yellow colour. Intense tropical fruit aromas, pineapple and peach, balanced and persistent on the mouth, with a pleasant acidity.

### **SERVING RECOMMENDATIONS**

Match with fish dishes, seafood and desserts. Best served at 7 - 9°C.



## **Luna Negra - Rosado**

**DO La Mancha**

**Varieties: Tempranillo**

**12,5 % VOL. 0,75 l.**

### **TASTING NOTES**

**A fresh wine of rose - strawberry color. Elegant red fruit aromas on the nose (raspberry and strawberry) Balanced, fruity and with an elegant acidity.**

### **SERVING RECOMMENDATIONS**

**Match with appetizers, starters, fish, seafood, pastas or light meats. Best served at 7- 9°**



## **Luna Negra - Tempranillo**

**DOP MANCHA**

**Varieties: Tempranillo**

**12,5 % VOL. 0,75 l.**

### **TASTING NOTES**

An elegant wine, with an intense violet colour Ripe red fruit aromas (raspberry) and balanced in the mouth, full bodied, with a fruity end and elegant acidity.

### **SERVING RECOMMENDATIONS**

Match with cheeses and tapas, cold meats and appetizers, as well as with light meat dishes. Best served at 14- 16°.



## **Luna Negra - Crianza**

**DOP MANCHA**

**Varieties: Tempranillo**

**13 % VOL. 0,75 l.**

### **TASTING NOTES**

An elegant wine, of dark cherry colour. Red fruit compote and wooden aromas with a pleasant touch of spices (vanilla).

### **SERVING RECOMMENDATIONS**

Match with cured cheeses, pâtés and meat stews. Best served at 14 -16°





## **Luna Negra - Reserva**

**DOP MANCHA**

**Varieties: Tempranillo**

**13 % VOL. 0,75 l.**

### **TASTING NOTES**

An elegant wine, of dark red colour and brick colour tones. Red fruit compote and wooden aromas with a pleasant touch of spices, tobacco and vanilla.

### **SERVING RECOMMENDATIONS**

Match with : Sorong cheeses, red meats or meat stews. Best served at 14 -16 °C.