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Luna Negra - Macabeo

PDO MANCHA
100% MACABEO VARIETY
12,5 % VOL

TASTING NOTES

A fresh and fruity wine with a light yellow colour. Intense aromas of tropical fruit, pineapple and peach. On the palate it is a well-balanced wine, and it is persistent with a very pleasant acidic finish.

RECOMMENDATIONS

Ideal for accompanying fish, seafood and desserts.
Best served between 7-9°C.



Luna Negra - Rosé

PDO MANCHA
100% TEMPRANILLO
12,5 % VOL

TASTING NOTES

A fresh wine with a strawberry-pink colour. Elegant aromas of red fruits (strawberry and raspberry). It is well-balanced and fruity with an elegant acidity.

RECOMMENDATIONS

Ideal for accompanying aperitifs, starters, fish, seafood, pastas and light meats.

Best served between 7-9°C.



Luna Negra - Tempranillo

PDO MANCHA
100% TEMPRANILLO
12,5 % VOL

TASTING NOTES

An intense violet colour with red fruit aromas and a balanced palate. It is a full-bodied wine with a fruity finish and an elegant acidity.

RECOMMENDATIONS

Ideal accompaniment to cheeses and tapas, cold meats, aperitifs as well as light meat dishes. Best served between 14-16°C.



Luna Negra - Crianza

PDO MANCHA
100% TEMPRANILLO
13 % VOL

TASTING NOTES

Dark cherry-red colour with aromas of fruit jam and hardwood, with a pleasant spicy touch of vanilla.

RECOMMENDATIONS

Combines with cured cheeses, patés and meat stews.
Best served between 14-16°C.



Luna Negra - Reserva

P.D.O MANCHA
100% TEMPRANILLO
13 % VOL

TASTING NOTES

Cherry-red colour with terracotta tones. Aromas of fruit jam and hardwood, with notes of tobacco, vanilla and spices.

RECOMMENDATIONS

Combines with strong cheeses, red meats and meat stews. Best served between 14-16°C.