



# PAPA LUNA

by **EL ESCOCÉS VOLANTE** 

Blend: Ancient vine Garnacha 75% , Syrah 20%, Mazuelo 5%  
Vintage: 2011  
Producer: Norrel Robertson, MW  
Region: D.O. Calatayud

## TASTING NOTES:

Colour: Deep Purple with ruby red rim.

Bouquet: Pronounced aromas of black fruits, cracked pepper, smoke and toast.

Taste: Full bodied with well balanced tannins. The palate displays dense black fruits, cherries with a long smoky/toasty finish. Mineral and complex.

Gastronomic Accompaniments: A great wine to drink with classic game dishes such as venison, wild boar. It will also accompany punchy dishes such as ragout and spicy tomato based recipes.

## WINEMAKER'S NOTES:

The Garnacha element was carefully sourced from only the highest altitude vineyards on the slopes of Monte Armantes, predominantly from the Campillo zone of vineyards. Yield for the Garnacha did not exceed 18hl per hectare.

Careful temperature controlled fermentation and the collaboration of New World trained winemakers and local knowledge has produced a full bodied, distinctive Rhone blend which marries the Old and New World in terms of style but with a slant towards a meatier, more structured wine. The key to this wine is the long time spent working with the fine lees to obtain length and complexity.

## PRODUCTION & VINIFICATION:

Harvest Dates:  
Garnacha & Mazuelo: 10 to 20 October 2011.  
Syrah: 3 to 8 October 2011.

## TECHNICAL DATA:

Alcohol content:	14,50% vol.
Sugar content:	2 g/L
Total Acidity:	5,1 g/L
PH:	3,69