



LA MANCHA

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DENOMINACIÓN DE ORIGEN

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# Luna Negra Macabeo

**D.O. La Mancha**

**Variety: Macabeo**

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

## Tasting Notes

**A fresh and fruity wine, pale yellow in color. Intense aromas of tropical fruit, pineapple and peach. A balanced, persistent wine with a very pleasant final acidity.**

## Recommendations

**Combine with fish, seafood and desserts. Serve between 7 - 9°C.**



# Luna Negra Tempranillo

**D.O. La Mancha**

**Variety: Tempranillo**

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

## Tasting Notes

**Intense violet color with aromas of red fruits and balanced palate, full-bodied, fruity finish and elegant acidity.**

## Recommendations

**It combines with cheeses and tapas, cold cuts and appetizers, as well as light meat dishes. Serve between 14 - 16°C.**



# Luna Negra Tempranillo

**D.O. La Mancha**

**Variety: Tempranillo**

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

## Tasting Notes

**Dark cherry red with tile shades. Fruity aromas of compote and noble wood, with notes of tobacco, vanilla and spices.**

## Recommendations

**Dark cherry red with tile shades. Fruity aromas of compote and noble wood, with notes of tobacco, vanilla and spices.**



# Luna Negra Crianza

**D.O. La Mancha**

**Variety: Tempranillo**

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

## Tasting Notes

**Dark cherry red color with aromas of fruit in compote noble wood, with a very nice spicy touch (vanilla).**

## Recommendations

**Combine with aged cheeses, pates and meat stews.  
Serve between 14 - 16°C.**



# Luna Negra Reserva

**D.O. La Mancha**

**Variety: Tempranillo**

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

## Tasting Notes

**Dark cherry red with tile shades. Fruity aromas of compote and noble wood, with notes of tobacco, vanilla and spices.**

## Recommendations

**It combines with powerful cheeses, red meats and meat stews. Serve between 14 - 16°C.**