



=Indigenous grapes, global wines=



[www.exportmoonwine.com](http://www.exportmoonwine.com)



MOON WINERY is an itinerant winery founded in 2014 by **MOON WINE** Company, with the objective to recover vineyards and traditional autochthon variety grapes in different appellations of Spain and mainly in Catalonia. This pretension pursues give chance to some grape varieties that were abandoned slowly and replaced for others more demanded in the markets.

This enterprise is comprised of farmers that loves their lands and practice organic and/or biodynamic viticulture, successful enologist from Spain/Catalonia and **MOON WINE**. The main premise is show to international markets the quality and exceptionality of resulting wines.

The first project with these characteristics is done in a territory where is making wine from more than one thousand years ago but, at the same time, is the younger appellation in Spain; D.O. Montsant. The vineyards, of Carignan and Grenache until 70 years old, belong to winemakers always in Masroig municipality.

The first wine, UNIVERS 2013, is made by the same Joan Asens, famous and reputed winemaker with a long and respected trajectory.





## TECHNICAL SHEET

**Name of the wine:** UNIVERS

**Vintage:** 2013

**Harvest classification:** Excellent

**Bottling:** 4th of September of 2014

**Origin:** From three different states in Masroig town (Tarragona-Spain)

**Vineyards:** Sola Fred, Riguera and Palell

**Town:** El Masroig

**Region:** Priostat

**Appellation:** D.O Montsant

**Hectares:** 1,6

**Kind of soil:** pebbles and clay, silt and little bit of slate

**Topography:** soft slopes and one valley.

**Altitude:** from 90 m to 207 m

**Rainfall:** October 2012 to October 2013 = 493 mm

**Climate:** the climate characteristics had an important influence in the quality of the grape, and not only in the current vintage. The vine has memory so its development has information of others vintages, as well. Specially, the years with 13 moons (like 2012) which mark the next vintage slowing a little the cycle.

For that reason, when we have to explain the late sprouting in 2013 is because we have one more moon in October 2012 that affect in 2013. Cold winter with consecutive days of frost and rainy left the vineyards clean of diseases and insects. Also, with a good humidity for a late sprouting.

The spring was rainy (243 l) so facilitates the growing of the vegetables structures also slowly due the temperature on May and June was between 1 to 3 °C lower.

The summer and the beginning of autumn was dry (33 l), allowed that the fruits didn't suffer fungal attacks and that the vintage was balanced and with great quality.

The delay also moved to the beginning of the harvest (October). And we will keep this delay until the cycles become early again.

**Variety grape:** 90 % Carignan and 10 % Grenache

**Total production vintage 2013:** 1.946 bottles (0,75 l)

**Estimated life:** the optimum moment to consume during the next 10 years

## VITICULTURE

**Age of the vines:** from 25 to 70 years

**Planting density of the vines (Ha):** from 3.800 to 6.000

**Kind of pruning:** 100% traditional viticulture in vessel

**Farming:** traditional organic/biodynamic

**Production per Ha:** from 2.000 to 2.500 kg/ha

## ELABORATION

**Facilities:** in the winery of the Molar Cooperative

**Destemming:** 100 %

**Fermentation:** stainless steel tanks under temperature control max. 30 °C

**Maceration:** moon cycle – 28 days

**Ageing:** 3 months with its own lees in stainless steel vat and then 9 months in oak barrel

**Kind of barrel:** 100 % Frech oak

**Age of barrels:** 4 years

**Clarification:** with egg whites

**Filtration:** very soft with the objective to eliminate suspended particles

## ANALYTIC

**Alcohol:** 14,30 %

**Total acidity:** 5,50 g/l ATT

**pH:** 3,42

**Volatile acidity:** 0,47 g/l

**Free SO2:** 24 mg/l

**Bound SO2:** 91 mg/l

