

# 10 LLUNES

de Tentiber

PRIORAT  
D.O.Q



## The wine

Elegant, delicate and intense: the classic essence of Priorat

10 Llunes is born in the Tentiber vineyard, where Garnacha and Cariñena take root in the llicorella slate and follow the rhythm of nature. Aged for 10 moons in barrel, this wine reflects the purest expression of Priorat: depth, balance and elegance. It is a tribute to the classic essence of this unique region and to the people who devote their lives to caring for it and helping it flourish.

## Tasting notes



Intense, clean and bright ruby colour.



On the nose, it stands out for its clean, expressive aromas of wild red fruits, such as raspberries and redcurrants, which give way to subtle notes of fine spices and delicate hints of vanilla blossom.



On the palate, it is smooth and balanced, with a silky texture and a long, fresh and persistent finish.

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## Technical data

**Wine type:** Red wine

**DO:** DOQ Priorat.

**Varieties:** Red Grenache, Carignan

**Vinification:** Hand-harvested with grape selection in the vineyard. Grapes are transported in small crates to preserve their integrity. Destemmed and lightly crushed. Fermentation in temperature-controlled stainless steel tanks. Ageing: 10 months in French oak barrels

**Soil:** Llicorella.




**Climate:** Typically coastal Mediterranean with some climate trends continental Mediterranean

**Serving temperature:** 15-18 °C.

**Alcohol level:** 14,5% vol.

## Pairing

Perfect with all kinds of meats, Iberian charcuterie and cheeses.

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