

PINORD has released **Llunes**, two high end white wines full of the power of two pure varieties

If three years ago, PINORD surprised us with an array of aromas and flavours from their Diorama collection, today they have gone further in their constant striving to make high end monovarietal wines which show off their organoleptic potential to the full.

Now PINORD has released its new LLUNES collection, made up of two very special whites: LLUNA PLENA ("Full Moon"), made of Chardonnay, and LLUNA NOVA ("New Moon"), made of Xarel·lo grapes. Both are 100% monovarietal wines which have been fermented in oak to increase their aromatic potential and further develop the characteristics of each varietal.

In order to better display each grape variety's personality, both wines have been made in exactly the same way. Both wines are made using old vines, cultivated in selected plots from PINORD's Muntanyans property in the Penedès wine region (converted to organic farming from 2005 onwards and farmed biodynamically since 2013).

The harvest was carried out manually at a moment of optimum ripeness and in the early hours of the day. This has meant the grape entered the winery as whole berries and at the ideal temperature to obtain free-run juice.

Fermentation took place at very low temperatures in 350 litre barrels of French oak, especially made for making these wines by artisan coopers. These artisans were chosen after intense searching in order to achieve subtle hints of toast and oak in the wines without hiding the wines' personality.

During the time the wines spent in barrel, several *battonages* were carried out with the finest of lees until the wine was bottled with minimum filtering and fining again to maintain the wines' unique identity



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The result is two exceptional wines, which explore the aromatic possibilities of each grape variety to the limit and show off a very different personality for each varietal. This is despite the fact that these wines were born just a few metres from one another and were made into wine using identical winemaking criteria.

LLUNA PLENA, made of Chardonnay, harmonizes an authentic symphony of sweet fruit aromas such as peach and apricot, white fleshed fruit, pineapple and has a final hint of vanilla due to the wine's time spent in oak. All this reaffirms the fact that Chardonnay is an elegant and complex variety capable of making great wines.

LLUNA NOVA, made of Xarel·lo, is clearly aimed at proving that this is one of the grape varieties *par excellence* of the Penedès. Thanks to this wine's time spent in barrel, it offers up intensity and aromatic variety which are unusual. This goes to show that Xarel·lo is a clear alternative for making high end wines which are rounded, elegant and full of nuances.

Both wines are labelled with very suggestive graphic designs and a poetic description which includes a QR code which connects to a new short promotional video.

The cases are made up of six bottles or in two-bottle cardboard boxes containing one of each variety, making this without a doubt an excellent opportunity to carry out comparative tastings between these two great wines and to discover in this way the differences between these two personalities. We recommend you do this as quickly as possible as for this 2012 vintage, we only made 789 bottles of Xarel·lo and 1201 of Chardonnay.



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