

Grape varieties

Garnacha tinta (60%), Garnacha gris (40%)

Origin

France, Roussillon, Banyuls-sur-Mer

Soil

slaty

Vinification

whole vintage, lightly steeped, only 3-4 days of maceration,
alcoholic fermentation in DAI with autochthonous yeasts

Ageing

9 months in DAI

Characteristics

Red, Natural, Still, Fruity and juicy

Properties

Alcohol: 13,5 %, SO2: 18, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



BRUNO DUCHÊNE LA LUNA TINTO

BRUNO DUCHÊNE, Banyuls-sur-Mer

2025 15901 75 CL

NATURAL