



LUNA LLENA — MALBEC

We pick grapes under the full moon and have a hands-off winemaking approach for Luna Llena. Doing so, we embrace our innate bond with nature and celebrate our land's purest essence.

It is a youthful and modern unoaked Malbec, with an elegant character, beautiful chalky tannins and very pure fruit. It shows clean ripe black and blue fruit, dried thyme and french lavender aromas and flavours. It is generously fruited on the palate, with a refined chalky texture. It finishes with a long and complex aftertaste.

VINTAGE HIGHLIGHTS

Harvest 2024 was a year of significant challenges and production recovery for our vineyards. Despite climate challenges such as spring frosts and powerful Zonda winds in Valle de Uco and Luján de Cuyo, we exceeded our 2023 production by 22%. Meticulous vineyard management and precise timing of harvest ensured the best expression of our grapes. White varieties stood out for their exceptional health, and the unique qualities of our reds faithfully reflect the terroir's character.

CURRENT VINTAGE:
2024

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia
8, 15, 16

YIELD:
8.000 kg/ha
3.2 ton/acre

SOIL:
Sandy, from wind
erosion and riverbed
granite stones coated
with calcium carbonate

FERMENTATION
VESSEL:
Concrete vats

AGEING:
6 months in concrete
and 3 months in bottle.

OI: 14.3%
PH: 3.5
TA: 6.04
RS: 2.17

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