



# LUNA LLENA — CAB. FRANC 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.

This pure fruited unoaked red blend is modern and expressive, with beautiful texture coming from chalky tannins. The Malbec and Cabernet Franc shine through the glass with clean blueberry aromas and a delicate violet and oolong tea undertone. On the palate, it is textural and fruit-forward with a vibrant, lifting acidity.

## VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes | vibrant acidity and fantastic complexity of scents.

*50% Cabernet Franc  
50% Malbec*

CURRENT VINTAGE:  
2023

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

BLOCK:  
Finca Ambrosia  
Cabernet Franc 19 |  
Malbec 17

YIELD:  
10.000 Kg/ha  
4 ton/acre

OI: 13.80%  
PH: 3.5  
TA: 5.22  
RS: 2.42

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

FERMENTATION  
VESSEL:  
Stainless steel tanks

AGEING:  
6 months concrete and 3  
months in bottle

*Visit our website:* [FINCAAMBROSIA.COM](https://fincaambrosia.com)