

Bodegas Gil Luna

ORGANIC BOUTIQUE WINERY



D.O. TORO

Best World Newcomer 2009



GIL LUNA ORGANIC WINERY



ECOLOGICAL CONCEPT



Our grapes are grown and our wines vinified according to the standards of CASTILLA Y LEON Certified Organic, Association, in accordance with international certification standards. What this means is that nothing toxic or synthetic goes into the growing of our grapes or the making of our wines. Instead of many toxic pesticides, we make sure the natural balance of predator insects is fully functioning in our vineyards. Instead of the common highly toxic synthetic fungicides, we use natural means to combat fungus, including fine-tuned nutrition (even feeding the plants through their leaves!) so the plant's natural immune system has everything it needs to protect the plant naturally. Studies have shown that resveratrol—a very potent antioxidant found in wine—is produced by the grape plant in its struggle against fungus. To combat weeds we don't use any herbicides. Instead we use laborious hand and tractor weeding or mulching. And to feed our plants we never use anything artificial—only rock powders, manures, mulches, composts, or specially grown cover crops that are plowed under and break down to feed the plants.

SULFITES: In accordance with international standards for organic wine, our wines do contain low levels of sulfites from natural sources and the added gas form. Yeast regularly produce sulfur dioxide gas during fermentation, in addition to carbon dioxide, alcohol, and the many other bi-products of fermentation. This sulfur dioxide unites with the natural elements in the wine to produce natural sulfites. We regularly supplement small amounts of sulfur dioxide gas as the yeast do not produce a sufficient quantity for minimum stability expected by average consumer standards. Our wines are always below the maximum permitted world-wide for organic and conventional wines.. We never use the synthetic sulfite compounds. The levels of natural sulfites found in our wines are lower than what is found in many conventional wines, so that many of our customers prefer them simply to reduce the possibility that they will never get the sinusitis-type headache induced by high sulfite levels, or other reactions.

THE WINERY



Bodegas GIL LUNA is one of the first organic wineries in the D.O. Toro in Spain, having produced our premiere vintage in 2000 although our first organic certificated wine was made in 2009. We are located on the western area of Castilla y Leon next to the Duero river that if one of the most important influences in our vineyards.

The vineyard is 10 has and was planted with the main variety of the area "Tinta de Toro". On average, the vines are 30 years old and are almost all grown on a trellis system. The winery holds a capacity of 50,000 litres.

Bodegas Gil Luna offers an alternative to the traditional wine-making methods of the region, both in terms of the wine and its cultivation. It was founded on the philosophy that the main principles of wine-making are a maximum respect for the environment, the selection of the best grapes and the production of "Vinos de Pago" - wines from the zone that reflect the characteristics of the native soil from which they are made.

The wine is made entirely from grapes grown in the area known as "Pago Santa Olalla" in the Duero Valley of the region of Toro, where the soil is characteristically sandy, with rounded pebbles on the surface (eroded by the river thousands of years ago) and a layer of porous clay, 1.5m below the surface, which retains moisture. The average altitude is 700m, making the soil on this land ideal for an almost entirely organic cultivation of the vines.



Patricia Gil Luna is a good example of the new generation of Spanish winemakers. After learning her craft at her father's highly respected Vega Saucó winery and while studying Engineering in Agriculture at the University of Salamanca and after studying Oenology and Viticulture at the University of Valladolid too, she founded her Gil Luna winery (which was her Final Engineering Project at the end of her first career) and began producing wines that reflected both the traditions of the region and the tastes of a new generation of winemakers and wine drinkers. Her wines are softer and more refined than traditional Toro reds, with more emphasis on the fruit. Her wines, Tres Lunas and Gil Luna, are a good example. At its core are the well-developed tannins that you expect from a Toro, but at the same time the rich, ripe fruit dances and lingers on the palate. It is both muscular and feminine, hearty and sophisticated.

The first vintage was 2000 but they finished building their new winery in 2004. Both two, Patricia and Wences, collaborate in the winemaking process. She has her own ideas and he adds his experience with the variety and the evolution of Toro wines during all the process. He is not only is father, he is her friend and her support to go on with her business. Not all people know well his story. He was born in a humble family in Palencia, so since the beginning he fought to be able to study. He was combining work, studies and another of his passions: soccer, he was playing football till the moment a serious injury in one of his legs stopped his career as football player. This was the moment when his career as winemaker started. He has been making wine in Rioja, Ribera del Duero, Cigales, Rueda but in Toro he felt in love with the area, the climate, the soil and mainly the variety. In 1991 he founded Bodegas Vega Saucó and some years after this organic winery Gil Luna.



THE VINEYARDS

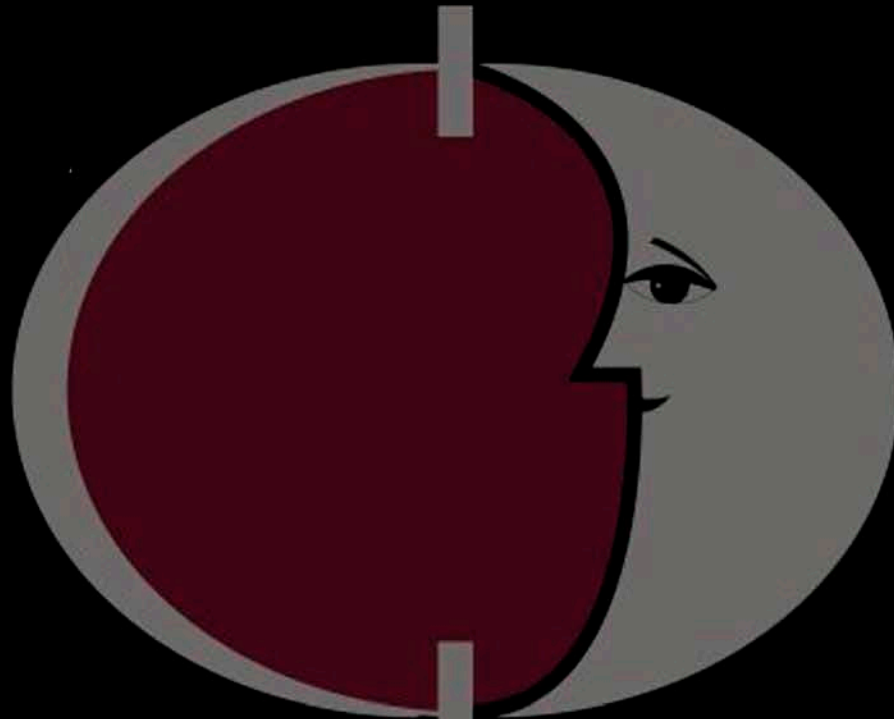
Bodegas GIL LUNA has 10 has. of own vineyards, all cultivated with organic agriculture.

Most of these vineyards are planted with red grape of the main Toro variety "Tinta de Toro" but also some of these vineyards are other varieties from the area like Garnacha and Verdejo.

The average age of these vineyards is 40 years old but great part of them are older than a century. Both cultivars: bush vines and also trellis system trained vines.

The main variety is the grape which grows in Tinta de Toro, which is defined as a semistraight vine stock, and has pentagonal leaves with big dents and cottonlike fluffy back, with winged cylindrical clusters.

The vineyards of GIL LUNA are situated on the plateau that stretches between the Duero river and its tributary the Guareña river, next to its stuary. Here the climate is very extreme, the sandy land is poor and permeable, and the gravel that rest on clay with good drenaje thermoregulates the ripening. This is where the red varieties grow and can ripe perfectly. The average height of this land is 725 metres.



WINES



Tres Lunas Verdejo

ORGANIC

Specifications

Alc. Vol.: 13%

Bottle size (ml): 750 ml

Grape varietal: 100% Verdejo

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

Vineyards: 40 years old. Own. Organic agriculture.

Winemaking: Very short maceration, press, then fermentation in steel cask.

Small size casks: 7000 l.

Sugar content: 1,6 g/l

Acidity: 5,3 g/l

Units per case: 6 bottles

Case weight: 7,5 kg

TASTING NOTES

Sight: Greenish pale yellow colour, clean and brilliant.

Nose: Powerful and fresh on the nose, with hints of green apples, tropical fruits as pineapple, banana and fresh herbs.

Taste: fresh hayCrisp palate, balanced and rounded; fruity with a delicate fennel aftertaste, very typical of the variety.

Matching: Fresh fish and s el lf is h, salads, pasta all kinds of rice, cheese, white meat...

Made with a special selection of Verdejo variety grapes coming from very old vineyards (near 100 years old). There is a extremelly small yield that makes this wine to be really a very special value in the DO TORO.



Sin Complejos

ORGANIC

Specifications

Alc. Vol.: 14,5%

Bottle size (ml): 750 ml

Grape varietal: Tinta de Toro (Tempranillo)

Ageing: min 8 months in French oak barrels.

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

Vineyards: 40 years old. Own. Organic agriculture.

Winemaking: Long maceration, then fermentation in steel cask using delestage method at the end of the fermentation. Small size casks: 7000 l. Malolactic fermentation in oak barrels.

Sugar content: 1.4 g/l

Acidity: 5.2 g/l

Units per case: 6 bottles

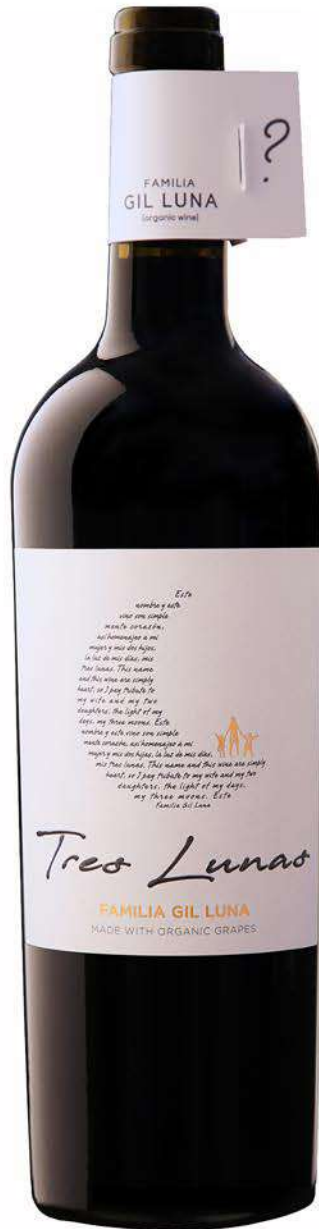
Case weight: 7.5 kg

TASTING NOTES

This splendid dark color wine presents great vivacity and magnificent youth, very clean, deep and intense bright red cherry color.

Rich in aromatic notes with hints of ripe, healthy, fresh grapes and a light but very attractive floral touch.

Very well-balanced with a strong structure in mouth, tasty, with nerve, with high quality tannins and good acidity, fresh and with a nice, generous ripe fruit character.



Tres Lunas Tinto

ORGANIC

Specifications

Alc. Vol.: 14,5%

Bottle size (ml): 750 ml

Grape varietal: Tinta de Toro (Tempranillo)

Ageing: min 14 months in new French oak barrels.

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

Vineyards: 40 years old. Own. Organic agriculture.

Winemaking: Long maceration, then fermentation in steel cask using delestage method at the end of the fermentation. Small size casks: 7000 l. Malolactic fermentation in oak barrels.

Sugar content: 1,2 g/l

Acidity: 5,1 g/l

Units per case: 6 bottles

Case weight: 7',5 kg

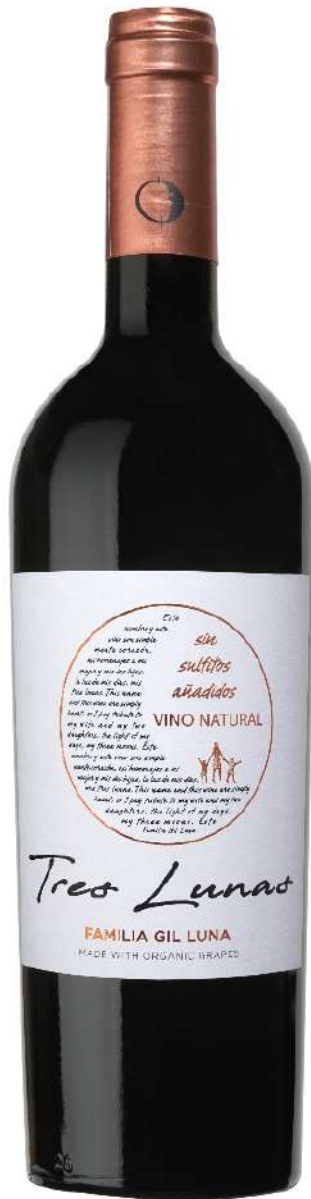
TASTING NOTES

Sight: Dark blackcherry color and near opaque. Clear aspect.

Nose: Nose is assertive with a vibrant array of showy characteristics: cassis, vanilla, cranberry, French oak, coffee and potpourri.

Dark forest aromas can be detected in the background.

Taste: the palate of this wine shows ripeness of mature grapes, fruit impressions then expands to richness with fine gritty tannins. Abundant with layered flavors of brown spice, toasted oak, white pepper and creme de cassis very rich yet harmonious and supple..



Tres Lunas "WITHOUT ADDED SULPHITES, NATURAL WINE"

Grape varietal: Tinta de Toro (Tempranillo)

Ageing: 8 months in new French oak barrels.

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

Vineyards: 30 years old. Own. Organic agriculture.

Winemaking: Long maceration, then fermentation in steel cask using delestage method at the end of the fermentation. Small size casks: 8000 l. Malolactic fermentation in oak barrels.

Alc. Vol.: 14,5%

Sugar content: 2,4g/l

Acidity: 5 g/l

Sulphur: 15 mg/l

Units per case: 6 bottles

Case weight: 8 kg

Bottle size (ml): 750 ml

TASTING NOTES :

Visually it is very covered cherry red in color and with very present purple rims.

On the nose it is expressive with notes reminiscent of recently fermented grapes, primary aromas and notes of black and red fruits stand out.

In the mouth it is intense, almost rustic, but easy and friendly thanks to a high quality raw material and an optimal point of maturity.



LUNAS NUEVAS

ORGANIC

Specifications

Alc. Vol.: 14,5%

Bottle size (ml): 750 ml

Grape varietal: Tinta de Toro (Tempranillo)

Ageing: in 20 months in new French oak barrels.

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

Vineyards: 40 years old. Own. Organic agriculture.

Winemaking: Long maceration, then fermentation in steel cask using delestage method at the end of the fermentation. Small size casks: 7000 l. Malolactic fermentation in oak barrels.

Sugar content: 1.2 g/l

Acidity: 5.2 g/l

Units per case: 6 bottles

Case weight: 8 kg

TASTING NOTES

Sight: This wine reveals an attractive ripe cherry colour with lively ruby-coloured glints. Clear aspect.

Nose: This wine's bouquet is outstanding due to the elegance and abundance of its aromatic nuances. There are whiffs of well-seasoned fruit, rich hints of cocoa and vanilla, and reminiscences of minerals. Dark forest aromas can be detected in the background.

Taste: Its strength, lushness and the maturity of its tannins can be appreciated in the mouth. The wood flavours are generously wrapped around the fruit but do not stand out. As a result, it is a tasty and balanced wine. The retronasal effect is elegantly long-lasting with a pleasant background that reminds us of its bouquet.



Sin Complejos

Rosé

La Vie en Rosa

Alc. Vol.: 13 %

Bottle :(ml): 750 ml

Grape varieties: 60 % Tinta de Toro (Tempranillo) y 40 % Verdejo

Region: TORO

Winemakers: Patricia Gil Luna & Wences Gil Durantez

A rosé designed from the same "Tinta de Toro" with which we make our great reds.

Sugar: 2,8 g/l

Acidity: 5.2 g/l

Units per box: 6 botellas

box weight : 8 kg

Limited production .

TASTING NOTES :

It is one of the most subtle and elegant rosé wines made in Toro.

In sight, it shows a very light pale pink color .

Clean on the nose, where clear aromas of red fruits and floral notes dominate.

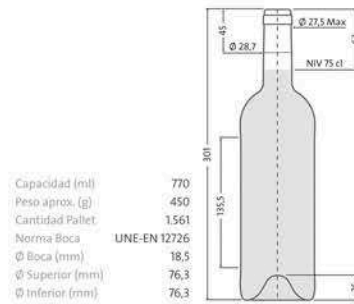
On the palate it is fresh and balanced.

Very fresh, sweet and balanced rosé wine .

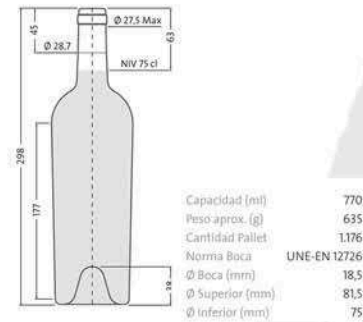
GIL LUNA TRANSPORT SPECIFICATIONS

1. BOTTLES

TRES LUNAS verdejo



TRES LUNAS red & GIL LUNA



2. CASES & PALLETS

TRES LUNAS verdejo

6 bottles cases

Case size: 0,31 x 0,24 x 0,17 m

Weight per case: 7,5 kg

Cases per pallet: 110 cases

Bottles per pallet: 660 bottles

Pallet size: 1,20 x 1,80 x 1,85 m

Weight per pallet: 825 kg

TRES LUNAS red & GIL LUNA

As the size and shape of these bottles is different they are always going to be delivered in 6 bottles cases.

6 bottles cases

Case size: 0,31 x 0,24 x 0,17 m

Weight per case: 7,5 kg

Cases per pallet: 110 cases

Bottles per pallet: 660 bottles

Pallet size: 1,20 x 1,80 x 1,85 m

Weight per pallet: 825 kg

PAYMENT:

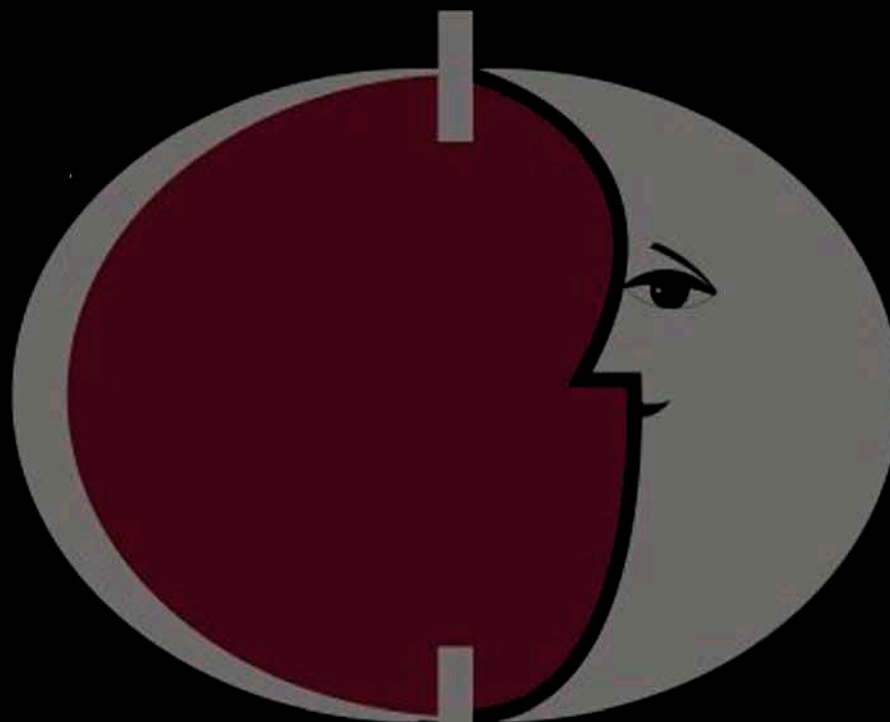
Once we have covered the client risk through our insurance company:

- 60 days after invoice date: EUROPE
- 90 days after invoice date: AMERICA, ASIA, REST.
- Prepayment before sending the order: 3% de discount in the invoice total amount.

Without insurance coverage:

- Prepayment before sending the order: 3% de discount in the invoice total amount.
- Documentary credit.

RETURN OF MERCHANDISE: any kind of return would NOT be accepted after 15 days of the order delivery.



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