

LUDA & MARA

WHEREVER  
IT LEADS



Following the world wine trends of dry wines of aromatic varieties, the increasingly popular Muscat Blanc a Petits Grains, locally known as Temjanika, finds its place in foreign markets.



**Variety:** Temjanika 100%  
**Alc:** 12%  
**Total acid:** 5.62 g/l  
**Ph:** 3.37  
**Sugar:** 1.8 g/l  
**Annual production:** 113,000 L



#### VINIFICATION

**Harvest:** Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C  
**Type of vats:** Stainless steel vats  
**Method of maceration:** Cold maceration in inert pneumatic presses for 4-6 hours  
**Average temperature of fermentation:** 12-13°C



#### TASTING NOTES

**Aromatic profile:** Lemon colour wine with green reflections, pronounced floral aroma of elderflower, acacia, followed with grape and lime notes.  
**Palate:** Dry wine with medium-high acidity, light body with refreshing succulent citrusy flavors, harmonious with a medium floral finish.



#### CULTIVATION

**Planted surface:** 8 ha  
**Type of pruning:** Double Guyot  
**Density:** 4.000 vines/ha  
**Geology:** Volcanic and alluvial soil  
**Average age of the vines:** 15-25 years  
**Rainfall:** 350-400 l/m<sup>2</sup> •  
**Sunny days:** 170-200 days  
**Harvesting period:** End of August



#### FOOD PAIRING

Steamed vegetables, fresh salads

Serving: 10-12°C

THE GREATEST PLEASURE COMES IN FINDING THE PRECIOUS FLOW.  
THAT IS THE PATH OF LUDA MARA.