

Lumen Reserva 2018

More than 100 years making sparkling wines back the restlessness of the team of Bodegas Bilbaínas to meet new challenges. The first blanc de noirs sparkling wine to be made with Red Garnacha in the DOCa Rioja.

VITICULTURE

*A selection of Garnacha plots located in cool areas in Rioja Alta.
Average altitude, 550 m (1800 ft), 25-30 years old.
An area with a strong Atlantic influence.
A balance is sought between ripeness (red fruit) and maintaining the natural freshness of the Garnacha (acidity).*

WINEMAKING

*The time of harvest is critical, as it determines the balance between fruit and acidity.
The vintage is delicately carried out manually, subjecting the grapes to a gentle pressing on arrival at the winery.
We seek minimum colour extraction, receiving grapes only in the morning to take advantage of the cooler hours of the day.
The base wine is obtained after fermenting at 16 °C (61 °F).*

After tirage in accordance with the traditional method, the wines age on lees in the final bottle.

Lumen Reserva has undergone a minimum aging period of 24 months.

VARIETIES & GRADUATION

*100% Garnacha Tinta
12% vol.*



TASTING NOTES

EYES

Pale yellow with straw-yellow hues.

NOSE

Intense and fresh. There are notes of red, white and citrus fruit. Slightly spicy.

MOUTH

Smooth, well-balanced and fresh in the mouth. Vibrant and harmonious.