

SINGULARS Carinyena blanca 2024



VARIETIES

100% White Carignan, coming from a 70 years old vines planted in slate soils.



THE NAME

The name aims to express what these Mas Llunes wines are looking to achieve: a range of singular wines, that are unique each year-round; always coming from local varieties and very old vines, produced in very small quantities.

The wall of the label transmits the idea of the singularity of each of the stones of which it is comprised.



ELABORATION

The grape was carefully hand selected during the harvest to achieve an optimal degree of maturity.

Maceration with the skins during three hours in a temperature of 10°C. The fermentation was done in a stainless steel tank at 17°C. The wine aged in a concrete egg for 5 months.

It was filtered and stabilized at -3° before being bottled.



TASTING NOTES

Shiny gold in colour. Complex aroma with notes of mature citric, lemon, orange, and Mediterranean underwood herbs. On the palate it is delicate, smooth, fresh, harmonious, elegant, subtle and mineral.



AWARDS

2022 – Best White Carignan in Guia de vins de Catalunya 2025 (9.87 points)

2022 – 92 points in Guía Peñín 2025

2021 – 93 points in Guía Peñín 2024

2018 – Best White Carignan in Guia de vins de Catalunya 2021 (9.83 points)

2017 – Best White Wine in Guia de vins de Catalunya 2020 (9.80 points)

PRODUCTION



487

AGEING

5 months in
concrete eggs

ALCOHOL



13% Vol.