

Campillo Crianza 2016

D.O.Ca, Rioia

Vintage 2016: Very good

This harvest began the cycle with a warm autumn and scarce rainfall more abundant in winter. With sufficient humidity in the vineyard, sprouting of the earliest varieties began at the end of March. April and May were cold so the vine cycle was delayed a little. These colds, and the lack of rainfall in summer made the harvest was late compared to previous years. This vintage produced red wines, in general, with good alcohol content and structure.

Vinevards: Selected vinevards from Laguardia.

Grape Variety: 100% Tempranillo.

Yield: 5.500 kg./ha.

Altitude: 650 metres

Vinification:

Manual harvest. Elaboration process made in 30,000 kg, vats during 14 days, while alcoholic fermentation and maceration take place. American oak barrels are chosen to age this wine for 18 moths, and later in he bottle.

Tasting Note:

Appearance: Clean, bright, medium-high layer. Beautiful ruby red color.

Nose: Good aromatic intensity. Very marked fruit (raspberry, forest fruits). Sweet notes: coconut, vanilla. Light toasted aromas from the barrel.

Tasting: Pleasant on the palate. Nice tannin well compensated with soft acidity. Balanced. Structured.

Finish: Long finish that leaves a fresh, fruity sensation. In the background toasted notes of the harrel

Suggested Food Pairing:

It matches with any kind of meat and mushrooms rice. Some tasty or oily fish such as tuna or cod. Medium-aged cheese such as emmental or gruvere.

Service Temperature: 15-17° Celsius / 59-63° Fahrenheit.

Analytical Data	
Alcoholic Volume: 14,07 (%)	Total Acidity: 5,51 g/l ac. tart.
Volatile Acidity: 0,64 g/l ac. acet.	Residual Sugar: 1.7 g/l.

Awards and commendations:

Campille

CRIANZA RIOIA

2.018: 90 Points, James Suckling Tasting 2.018; 90 Points, Guía Peñín 2.019; Silver Medal, Mundus Vini 2.018; 2017: 90 Points, Guía Peñín 2.018, Gold Medal: Mundus Vini, Silver Medal: Concours Mondial de Bruxelles, Bronze Medal: Decanter World Wine Awards: 2016: Gold Medal, Selections Mondiales des Vins; 2.015: 90 Points, Guia Peñin.







