



## Campillo El Sueño White Barrel Fermented 2017

D.O.Ca. Rioja

Vintage 2017: Very good

This vintage has given excellent wines, with extraordinary meteorology, that gives as a result grapes in top condition. The wines are well - structured and intense.

**Vineyards:** Villa Lucía and Villacardiel vineyards.

**Grape Variety:** 75% Viura, 25% Chardonnay.

**Yield:** 8.000 Kg/ha.

**Altitude:** 700 m.

### ➤ Vinification:

Harvest made manually in order to receive the grape properly to avoid the uncontrolled juice fermentation. Maceration in low temperatures takes place in 30.000 Kg vats during 26 hours. Alcoholic fermentation is done in 100 new French oak barrels for 20 days. After that it has been in contact with its lees up to february. Periodic “bâtonnages” intensify the expressiveness and elegance of the “Viura and Chardonnay” grapes.

### ➤ Tasting Note:

**Appearance:** Clean, bright, straw yellow colour with light golden edges.

**Nose:** Subtle sweet sensation of the barrel that shares protagonism with the fruit (white stone fruit), with a floral aroma mainly of white flowers.

**Tasting:** Homogeneous, with good acidity and a certain unctuousity given by the barrel.

**Finish:** Long finish, marked by the sweet memory of the toasted notes of the barrel.

### ➤ Suggested Food Pairing:

Frankfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

**Service Temperature:** 7-10° Celsius / 45-50° Fahrenheit.

### ➤ Awards and commendations:

2018: Silver Medal, Summer Edition Mundus Vini 2018; 91 Points, James Suckling Tasting 2018; 91 Points, Guía Peñín 2019; Silver Medal, Concours Mondial de Bruxelles; 2017: Silver Medal, Decanter World Wine Awards 2017, UK2015: 91 Points, International Wine Cellar - Josh Reynolds. 2014: 90 Points, Wine Spectator. 2013: 91 Points, Guía Peñín.

### Analytical Data

<b>Alcoholic Volume:</b> 12.82 (%)	<b>Total Acidity:</b> 5.7 g/l ac. tart.
<b>Volatile Acidity:</b> 0.42 g/l ac. acet.	<b>Residual Sugar:</b> 0.9 g/l.

