



CAMPILLO
GRAN RESERVA 2012

D.O.Ca.	Rioja
Vintage	Very good



CHARACTERISTICS OF THE VINTAGE

Growing season characterized by drought, although significantly affected by the late September rainfall, that affected positively in the maturation process. Excellent growth throughout the entire cycle. We picked the grapes and we observed a good balance between alcoholic and polyphenols graduation, resulting wine suitable for long ageing.

Vineyards:	Finca Viña Lucía
Variety:	90% Tempranillo 10% Graciano

Yield:	4500 kg/Ha.
Altitude:	650 m.

VINIFICATION

Harvest made manually. Grapes picked in 15 Kg. cases. Controlled fermentation temperature at 28°C in 10.000 liters. vats with long macerations. This wine has been aged in New French Allier barrels for 30 months.

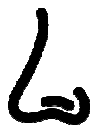
TASTING NOTE



Clean, bright, high layer, beautiful garnet red color with ruby evolution.



Pleasant on the palate. Friendly, lively tannin, balanced acidity,



Good intensity, toasted notes from the barrel. Round tannin. Spices (cinnamon), cedar.

FINISH

Long finish, toasted barrel and memories of nuts remain.

SUGGESTED FOOD PAIRING:



Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

15-17° Celsius / 59-63° Fahrenheit.

ANALYTICAL DATA

ALCOHOLIC VOLUME
13,91 (%)
VOLATILE ACIDITY
0,7 g/l ac. Acet.
TOTAL ACIDITY
5,47 g/l ac. Tart.
RESIDUAL SUGAR
1,30 g/l

2.018: Gold Medal,, Asia Wine & Spirits Awards, Hong Kong; 93 Points, 2018 James Suckling Tasting; 91 Points, Guía Peñín 2.019; Gold Medal, Mundus Vini; Gold Bacchus, Bacchus Awards; 2.018: Silver Medal, Concours Mondial de Bruxelles; 2.017: Gold Medal, Concours Mondial de Bruxelles. 2.016: 90 Puoints, The Wine Advocate, Robert Parker. 2.016: Gold Medal, International Wine Competition. 2.016: 90 Points, The Wine Advocate, Robert Parker.