

Campillo Reserva Colección 2.015

D.O.Ca. Rioja

Vintage 2.015: Very good

A good climate throughout the cycle, together with the excellent vegetative and sanitary state of the vineyard, allowed a correct balance of ripening to be reached in all the vineyards, giving grapes with a notable aptitude for ageing, to which a decisive contribution was made by an exceptionally favourable month of September for the production of high quality wines.

Vineyards: Villa Lucía Vineyard.

Grape Variety: 100% Tempranillo.

Yield: 4500 kg/Ha.

Altitude: 650 m.

➤ Vinification:

Vatting in tanks of 20,000 Kg. With post-fermentation macerations for 14 days, achieving the correct dissolution of tannins and colour compounds. Ageing in new American oak barrels for 22 months.

➤ Tasting Note:

Appearance: Clean and bright with good intensity of color, cherry tonality with edging cherry.

Nose: Elegant and complex, spices, ripe fruit well integrated in notes of smoke and toasted wood.

Tasting: Good balance, ripe tannin, with hints of spices and ripe fruit.

Finish: Long and round., hints of toasted hazelnut.

➤ 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.

Service Temperature: 17-18° Celsius / 62-64° Fahrenheit.

Analytical Data	
Alcoholic Volume: 14.30 (%)	Total Acidity: 5.60 g/l ac. tart.
Volatile Acidity: 0.65 g/l ac. acet.	Residual Sugar: 1.80 g/l.

➤ Awards and commendations:

2.018: Bronze Medal, 89 Points, Decanter Asia Wine Awards 2.018; 90 Points, James Suckling Tasting 2.018; 92 Points, Guía Peñin 2.019; Gold Medal, Mundus Vini 2.018; 2.017: Silver Medal, Asia Wine & Spirits Awards; Gold Medal, Berliner Wein Trophy; 93 Points Guía Peñin 2.018; Silver Medal, Concours Mondial de Bruxelles; Gold Bacchus, Premios Bacchus; 2.016: Gold Bacchus, Premios Bacchus.

