

## Campillo Crianza 2015

**D.O.Ca. Rioja**

**Vintage 2015:** Very good

The wines of this vintage have outstanding qualities: freshness, elegance and the ideal aptitudes for ageing. The climatology during all the cycle afford for reaching the precise maturity balance in all the vineyards.

**Vineyards:** Selected vineyards 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 months, and later in the bottle..

### ➤ Tasting Note:

**Appearance:** Clean, bright, deep . Beautiful cherry red colour developing to ruby

**Nose:** Intense, slightly ripe fruit aromas (raspberry, berries). Warm sensations, sweet notes of wood, toasty notes.

**Tasting:** Pleasant on the palate, well balanced. Round tannin.

**Finish:** Fruity reminiscences of jam, with toasty notes from the barrel.

### ➤ 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 gruyere.

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

### Analytical Data

<b>Alcoholic Volume:</b> 14,10 (%)	<b>Total Acidity:</b> 5,44 g/l ac.
<b>Volatile Acidity:</b> 0,65 g/l ac. acct.	<b>Residual Sugar:</b> 2,1 g/l.

### ➤ Awards and commendations:

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, Guía Peñín.

