

## Campillo Gran Reserva 2009

**D.O.Ca. Rioja**

**Vintage 2009:** Very good

High rainfall during the moment when the plant stop being active. Hailstorm on May 24th, 1700ha were affected in Rioja Baja. Good curdling until the end of the harvest, high production of green vintage. Nice climatology through the end of the harvest, with good health and optimum fruits ripening.

**Vineyards:** Villa Lucía Vineyard.

**Grape 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. Bottled since June 2012.

### ➤ Tasting Note:

**Appearance:** Clean, bright, medium deep depth robe with ruby tones.

**Nose:** Intense and complex, toasted notes, cedar, spices, ripe fruits background.

**Tasting:** Fine, tasty, good acidity and very balanced.

**Finish:** Long finish, spiced notes and white chocolate.

### ➤ 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:** 18-19° Celsius / 62-66° Fahrenheit.

Analytical Data	
<b>Alcoholic Volume:</b> 14,16 (%)	<b>Total Acidity:</b> 5,9 g/l ac. tart.
<b>Volatile Acidity:</b> 0,68 g/l ac. acet.	<b>Residual Sugar:</b> 1,8 g/l.

### ➤ Awards and commendations:

2.018: Gold Medal, Mundus Vini 2.018; Gold Bacchus, Bacchus Awards; 2.017: Gold Medal, Concours Mondial de Bruxelles. 2.016: 90 Points, The Wine Advocate, Robert Parker. 2.016: Gold Medal, International Wine Competition. 2.015: 93 Points, International Wine Cellar - Josh Reynolds.

