



Campillo Reserva Selecta 2012

D.O.Ca. Rioja

Vintage 2.012: Very good

Growing season characterized by drought, although significantly affected by the late September rainfall, this fact affects positively in the maturation process. Excellent growth throughout the entire cycle. We observed differences between plots in the maturation, that ends in a selective harvest. We picked the grapes and we observed that were in excellent health and good balance between alcoholic and polyphenols graduation, resulting wine suitable for long ageing in barrels and stored.

Vineyards: Villa Lucía Vineyard.

Grape Variety: 100% Tempranillo.

Yield: 4500 kg/Ha.

Altitude: 650 m.

➤ Vinification:

Harvest made manually. Grapes fermented in 20.000 Kg. vats with post-fermentation macerations for 12 days to get the correct dissolution of tannins and colour compounds. Ageing in new american oak barrels for 22 months.

➤ Tasting Note:

Appearance: Clean and bright, medium high robe, deep cherry red colour developing to ruby.

Nose: Intense, complex, ripe fruit, spicy notes, cinnamon, well integrated barrel notes (vanilla,...), cedar.

Tasting: Intense, well structured, round tannin.

Finish: Very long finish, toasted notes, dried fruit sensations.

➤ 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: 14.69 (%)	Total Acidity: 5.8 g/l ac. tart.
Volatile Acidity: 0.68 g/l ac. acet.	Residual Sugar: 1.6 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.