



## Campillo El Sueño White Barrel Fermented 2018

D.O.Ca. Rioja

**Vineyards:** Villa Lucía and Villacardiel vineyards.

**Grape Variety:** 75% Viura, 25% Chardonnay.

**Yield:** 8.000 Kg/ha.

**Altitude:** 700 m.

### ➤ Vinification:

Harvest made manually in order to receive the grape properly to avoid the uncontrolled juice fermentation. Maceration in low temperatures takes place in 30.000 Kg vats during 26 hours. Alcoholic fermentation is done in 100 new French oak barrels for 20 days. After that it has been in contact with its lees up to february. Periodic “bâtonnages” intensify the expressiveness and elegance of the “Viura and Chardonnay” grapes.

### ➤ Tasting Note:

**Appearance:** Clean, bright, straw yellow with greenish glints.

**Nose:** Intense, open. Sweet, honeyed notes. The barrel is made present by the vanilla aromas. In the background there is a floral touch of white flowers.

**Tasting:** Round, homogeneous, elegant, with good acidity. At the end, light notes of toast are perceived.

**Finish:** Long finish, still present vanilla hints of the barrel.

### ➤ Suggested Food Pairing:

Frankfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

**Service Temperature:** 7-10° Celsius / 45-50° Fahrenheit.

### ➤ Awards and commendations:

2018: Silver Medal, Summer Edition Mundus Vini 2.018; 91 Points, James Suckling Tasting 2.018; 91 Points, Guía Peñín 2.019; Silver Medal, Concours Mondial de Bruxelles; 2017: Silver Medal, Decanter World Wine Awards 2.017, UK2.015: 91 Points, International Wine Cellar - Josh Reynolds. 2.014: 90 Points, Wine Spectator. 2013: 91 Points, Guía Peñín.

### Analytical Data

**Alcoholic Volume:** 12.20 (%)

**Total Acidity:** 6.10g/l ac. tart.

**Volatile Acidity:** 0.46 g/l ac. acet.

**Residual Sugar:** 0.90 g/l.

