

producer **campos de luz**



#### vineyard

size of vineyard: 160 hectares.  
 soil: Light, pebbly.  
 vineyard management: Bush vines and trained (Cordon Royat).  
 main variety: Garnacha

#### location

address: Camino Virgen de las Lagunas, s/n  
 50461 Alfamén (Zaragoza).  
 web-site: [www.vinergia.com/vinergiaWines.php](http://www.vinergia.com/vinergiaWines.php)

#### denominación de origen



#### Campos de Luz Crianza 2012

##### technical data:

type of wine	Dry red wine
vintage	2012 Winter was very dry and cold. There was a little rain in the spring, but virtually none through the growing season, leading to a perfectly healthy, but relatively small harvest, with intensely coloured grapes
harvest	End of September, first couple of days in October.
wine-making	Fermentation for 8 to 10 days at 24 to 26°C in stainless steel tanks. Malolactic fermentation also takes place in these tanks.
ageing	Aged for 12 months in mostly American oak
blend	100% Garnacha
analysis	Alcohol: 14.5% Acidity: 5.5/l Volatile acidity: 0.55g/l Residual sugars: 2g/l pH: 3.6
date of bottling	December 2013
total production	45,000 bottles of 75 cl
tasting note	On the nose, the wine is spicy, and as it opens up, the aromas of fresh and cooked fruits begin to dominate. The palate begins with a rush of jammy fruit, followed by a full palate with very soft tannins, though with a pleasant acidity to keep the wine fresh and very drinkable.

##### logistical data

closure	Natural cork
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491115
DUN - 14 code	(case): 28437010491126