

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	



Campos de Luz Garnacha 2015	
technical data:	
type of wine	Dry red wine
vintage	2015 In many ways a perfect year for growing grapes, with a cool, wet spring, providing good moisture in the sub-soil followed by a warm, dry summer. The lack of rain during the key months of September and early October meant that there were problems with rot or any need to treat, giving perfect ripeness .
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	No oak ageing
blend	100% Garnacha
analysis	Alcohol: 13.85% Acidity: 5.1g/l Volatile acidity: 0.52g/l Residual sugars: 3.20g/l pH: 3.55
date of bottling	Throughout the year.
total production	950,000 bottles of 75 cl
tasting note	On the nose, the wines are floral with notes of fresh berries and ground black pepper. The begins with a rush of juicy fruit, followed by a full palate with very soft tannins. A wine which is very easy to drink alone or with food.
logistical data	
closure	Available with screwcap or nomacorc
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491085
DUN - 14 code	(case): 28437010491089