





producer	campos de luz	denominación de origen	d.o. carriñena
		 <p>the Campos de Luz estate</p>	
vineyard		 <p>the winery sits in the centre of the vineyard</p>	
<p>size of vineyard: 160 hectares. soil: Light, pebbly. vineyard management: Bush vines and trained (Cordon Royat). main variety: Garnacha</p>		 <p>White grapes grow in the hills</p>	
location			
<p>address: Camino Virgen de las Lagunas, s/n 50461 Alfamén (Zaragoza). web-site: www.vinergia.com/vinergiaWines.php</p>			



Campos de Luz White 2015

technical data:

type of wine	Dry white 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	First fortnight of September.
wine-making	Destalking, crushing, 4 hours cold soak, pressed and decantation. Fermented at 10 to 12°C in stainless steel tanks.
ageing	No oak ageing
blend	50% Viura, 40% Chardonnay y 10% Muscat.
analysis	Alcohol: 13.35% Acidity: 5.10g/l Volatile acidity: 0.33g/l Residual sugars: 1.50g/l pH: 3.50
date of bottling	Throughout the year.
total production	100,000 bottles of 75 cl
tasting note	Aromas of fresh fruits (pineapple, peach) combine with a hint of jasmine and grassiness on the nose. The palate has the weight of the Chardonnay, combined with the freshness of the Viura to make an attractive and very drinkable wine.

logistical data

cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491092
DUN - 14 code	(case): 28437010491096