

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

denominación de origen



the Campos de Luz estate in early spring



the winery sits in the centre of the vineyard



old vine Garnacha



Campos de Luz Reserva 2011

technical data:

type of wine	Dry red wine
vintage	2011 A wet winter was followed by a dry spring and the rest of the summer was also drier than normal. This led to a healthy but small harvest as the individual berries were smaller than usual.
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 18 months in mostly American oak
blend	100% Garnacha
analysis	Alcohol: 14.5% Acidity: 5.1g/l Volatile acidity: 0.6g/l Residual sugars: 2.50g/l pH: 3.65
date of bottling	April 2013
total production	50,000 bottles of 75 cl
tasting note	On the nose, the wines have notes of very ripe fruit, spices and ground black pepper. The palate begins with a rush of jammy fruit, followed by a full palate with very soft tannins.

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): 8437010491122
DUN - 14 code	(case): 28437010491126