



**VINERGIA**  
SPANISH WINES  
BARCELONA

wine

Campos de Viento



**vineyard**

size of vineyard: 200 hectares  
soil: silt and sand, gently rolling terrain  
vineyard management: Bush vines  
main variety: Tempranillo

**location**

denomination of origin: bottled in Cariñena  
village: grown in Corral de Almaguer  
winemaker: José Manuel Mainar



View over La Mancha



Tempranillo grapes



Making the blend



**Campos de Viento Tempranillo 2016**

**technical data:**

type of wine Dry red wine

vintage 2016

Once again, an extremely dry year, with under 350mm of rain and none between June and October. Temperatures were not excessively high, however, until a sudden heatwave in September. Perfect health and ripeness.

harvest second week of September.

wine-making Destalking, crushing. Fermented at 22°C in stainless steel tanks, with gentle pump-overs.

ageing No oak ageing

blend 100% Tempranillo

analysis Alcohol: 13.60%  
Acidity: 5.1 g/l  
Volatile acidity: 0.40g/l  
Residual sugars: 0.50/l  
pH: 3.65

date of bottling Throughout the year, from April 2017 onwards.

total production 30.000 bottles of 75 cl

tasting note Intense and deep bordeaux red colour. The nose is wonderfully varietal, with plenty of aromas of freshly pressed berries, plums and cherries especially. The palate is lively and rounded, making a wine which is fine for drinking alone but also with good steaks and sausages.

**logistical data**

cases Cases of 12 bottles; total weight per case: 15 kg

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491177

DUN - 14 code (case of 12): 28437010491171