



VINERGIA
SPANISH WINES
BARCELONA

wine

Campos de Luz



vineyard

size of vineyard: 150 hectares
soil: flat alluvial soils
vineyard management: Bush and trained vines
main variety: Garnacha

location

denomination of origin: D.O. Cariñena
village: Alfamen
winemaker: Jose Manuel Mainar



Campos de Luz in Spring



Garnacha grapes



Old vines in the spring



Campos de Luz Rosé 2018

technical data:

type of wine: Dry rosé wine
vintage: 2018

A return to a fairly 'normal' vintage after the extremes of 2017. Good winter snows left a base of humidity in the soils which were replenished throughout the summer, which was relatively cool. August and early September were warm, good for ripening before a final shower at the beginning of harvest time. For the rest of the harvest, the weather was windy and dry.

harvest: Third week of September.

wine-making: Destalking, crushing, pressed and decantation, with just 90 minutes skin contact. Fermented at 10 to 12°C in stainless steel tanks.

ageing: No oak ageing

blend: 100% Garnacha

analysis: Alcohol: 13.50%
Acidity: 5.5 g/l
Volatile acidity: 0.35g/l
Residual sugars: 0.35g/l
pH: 3.4

date of bottling: Throughout the year.

total production: 100.000 bottles of 75 cl

tasting note: Very pretty pale shade of pink, with touches of violet at the edges. Scents of strawberries, flowers and a hint of creaminess. Clean crisp acidity, with delightful fruit, medium length, perfect for summer drinking.

logistical data

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

pallets: 60 cases per pallet

EAN - 13 code: 13 (bottle): 8437010491108

DUN - 14 code: 4 (case): 28437010491102