



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 Summer



Viura grapes



Old vines in the spring



Campos de Luz White 2018

technical data:

type of wine Dry white 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 First week of September, both mechanical and manual.

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 100% Viura.

analysis Alcohol: 12.2%
Acidity: 6.30g/l
Volatile acidity: 0.32g/l
Residual sugars: 0.4g/l
pH: 3.4

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

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): 8437010491092

DUN - 14 code (case): 28437010491096