



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: 95% Viura, 5% Muscat.

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 the older bush vine wines from the hills, combined with the freshness of younger trellised Viura and a touch of Muscat adding to the aromatics 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