



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 begin to shoot



Campos de Luz Garnacha 2018

technical data:

type of wine: Dry red 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: Late September to mid-October.

wine-making: Destalking, but the grapes are not crushed to encourage intercellular fermentation and greater fruitiness. Fermented at 20 rising to 24°C at the end of the fermentation in stainless steel tanks with daily pumpovers and skin contact for 7 days. Malolactic fermentation begins naturally immediately afterwards.

ageing: No oak ageing
blend: 100% Garnacha

analysis: Alcohol: 13.80%
Acidity: 5.2 g/l
Volatile acidity: 0.5g/l
Residual sugars: 1.0g/l
pH: 3.64

date of bottling: Throughout the year, from January 2019 onwards.

total production: 800.000 bottles of 75 cl

tasting note: Deep red in colour with a deeper weight of colour than for a regular Garnacha. Scents of fresh blackberries and cherries, together with a hint of black pepper. Full and rich in the mouth, with the fruit immediately to the fore, a broad pallet and a long juicy finish which holds its presence without astringent tannins.

logistical data

cases: Cases of 12 bottles; total weight per case: 15 kg
pallets: 60 cases of 12 or 125 cases of 6 per pallet
EAN - 13 code: (bottle): 8437010491085
DUN - 14 code: (case of 12): 28437010491089
(case of 6): 18437010491082