



VINERGIA
SPANISH WINES
BARCELONA

wine

Campos de Risca



vineyard

size of vineyard: 200 hectares
soil: limestone boulders
vineyard management: Bush vines
main variety: Monastrell

location

denomination of origin: D.O. Jumilla
village: Jumilla
winemaker: Pilar Abellán



Campos de Risca at harvest time



limestone soil with fossils



At harvest time



Campos de Risca Monastrell 2018

technical data:

type of wine Dry red wine

vintage 2018

An unusually cool summer with unseasonal rains in August meant that the grapes took a lot longer to ripen and sugar levels were lower than recent vintages

harvest The first grapes were picked in early October.

wine-making Destalking, crushing. Fermented at 22 to 25°C in stainless steel tanks, over six days. Grapes are certified organic and are fermented with natural yeasts

ageing No oak ageing

blend 95% Monastrell, 5% Syrah

analysis Alcohol: 14.50%
Acidity: 5 g/l
Volatile acidity: 0.46g/l
Residual sugars: 2.7g/l
pH: 3.6

date of bottling Throughout the year, from April 2019 onwards.

total production 60.000 bottles of 75 cl

tasting note Intense and deep bordeaux red colour. The nose shows both the typical aromas of dried fruits, figs and prunes, but also in this cooler year, fresh juicy berry flavours and elements of violets. The mouth is juicy and refreshing, full of soft fruit and tannins

logistical data

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

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491146

DUN - 14 code (case of 12): 28437010491140