



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 2017

technical data:

type of wine Dry red wine

vintage 2017

Although rainfall was low, just 339 ml throughout the whole year, it was well spaced, including an unusual period of rain in August. As in the rest of Spain, the harvest period was much earlier than usual.

harvest The first grapes were picked at the beginning of September, the last in early October.

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

ageing No oak ageing

blend 85% Monastrell, 10% Syrah, 5% Garnacha Tintorera

analysis Alcohol: 14.50%
Acidity: 4.9 g/l
Volatile acidity: 0.50g/l
Residual sugars: 2.8g/l
pH: 3.7

date of bottling Throughout the year, from April 2018 onwards.

total production 60.000 bottles of 75 cl

tasting note Intense and deep bordeaux red colour. The nose shows aromas of dried and some fresh fruits, red berries but also dried figs and prunes. The mouth is explosive but 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