



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 late summer



Garnacha grapes



Old vines in the spring



Campos de Luz Revelación 2016

technical data:

type of wine: Dry red wine
vintage: 2016

After a wet spring, there was an unfortunate hailstorm which affected the vines to the extent that the harvest was reduced by up to 50% in some plots, though overall the total quantity was not significantly reduced. A long and warm but not extremely hot summer was perfect for growing Garnacha grapes. Healthy and well-balanced grapes were harvested, with greater intensity of flavours than other years.

harvest: Second half of September.

wine-making: Destalking, crushing. Fermented at 28°C over a period of 8 to 18 days in stainless steel tanks. The grapes are then pressed and undergo malolactic fermentation.

ageing: Aged for 3 months in barrels made of American oak

blend: 100% Garnacha

analysis: Alcohol: 14%
Acidity: 5.1g/l
Volatile acidity: 0.52g/l
Residual sugars: 1.5g/l
pH: 3.52

date of bottling: April 2018.

total production: 30,000 bottles of 75 cl

tasting note: The natural spice of the Garnacha variety is complemented by the touch of toast from the oak ageing. On the nose the aromas of fresh blackberries and plums dominate, with hints of toast and coconut. Soft round palate with a full structure and easy tannins.

logistical data

cases: Cases of 6 bottles; total weight per case: 7,5 kg

pallets: 60 cases per pallet

EAN - 13 code: (bottle): 8437010491191

DUN - 14 code: (case): 18437010491198