


wine	<b>Campos de Luz</b>
	
<b>vineyard</b>	
size of vineyard: 150 hectares	
soil: flat alluvial soils	
vineyard management: Bush and trained vines	
main variety: Garnacha	
<b>location</b>	
denomination of origin: D.O. Cariñena	
village: Alfamen	
winemaker: Jose Manuel Mainar	



### Campos de Luz Revelación Rosé 2019

#### technical data:

type of wine	Dry rosé wine
vintage	2019
	After the large harvest of 2018, 2019 was generally a dry year and a somewhat smaller harvest than average. After a cool spring, a week in late June saw a surprising heatwave, but then summer settled down into a regular dry pattern with very little rainfall until the very end of the harvest, which was earlier than normal
harvest	Third week of September.
wine-making	Destalking, crushing, pressed and decantation, with just 90 minutes skin contact. Fermented at 10 to 12°C in stainless steel tanks.
fining	With Bentonite - the wine is apt for vegans.
ageing	No oak ageing
blend	100% Garnacha
analysis	Alcohol: 13.80% Acidity: 5.3 g/l Volatile acidity: 0.32g/l Residual sugars: 0.8g/l pH: 3.45
date of bottling	Throughout the year.
total production	100.000 bottles of 75 cl
tasting note	Very pretty pale shade of pink, with touches of violet at the edges. Scents of strawberries, flowers and a hint of creaminess. Clean crisp acidity, with delightful fruit, medium length, perfect for summer drinking.

#### logistical data

cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	13 (bottle): 8437010491108
DUN - 14 code	4 (case): 28437010491102