

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 White 2019

#### technical data:

type of wine	Dry white 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	First week of September, both mechanical and manual.
wine-making	Destalking, crushing, 4 hours cold soak, pressed and decantation. Fermented at 10 to 12°C in stainless steel tanks.
fining	With Bentonite - the wine is apt for vegans.
ageing	No oak ageing
blend	80% Viura, 18% Chardonnay 2% Muscat.
analysis	Alcohol: 13% Acidity: 5.51g/l Volatile acidity: 0.3g/l Residual sugars: 0.9g/l pH: 3.4
date of bottling	Throughout the year, from January 2020 onwards.
total production	100,000 bottles of 75 cl
tasting note	Aromas of fresh fruits (pineapple, peach) combine with a hint of jasmine and grassiness on the nose. The palate has the weight the older bush vine wines from the hills, combined with the freshness of younger trellised Viura and a touch of Muscat adding to the aromatics to make an attractive and very drinkable wine.

#### logistical data

closure	Available with screwcap or nomacorc
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491092