

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 Spring



Garnacha grapes



Old vines begin to shoot

Campos de Luz Garnacha 2019
technical data:

type of wine Dry red 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 Early to late September.

wine-making Destalking, but the grapes are not crushed to encourage intercellular fermentation and greater fruitiness. Fermented at 20 rising to 24°C at the end of the fermentation in stainless steel tanks with daily pumpovers and skin contact for 7 days. Malolactic fermentation begins naturally immediately afterwards.

fining With Bentonite and potato protein - the wine is apt for vegans.

ageing No oak ageing

blend 100% Garnacha

analysis Alcohol: 13.80%
 Acidity: 5.1 g/l
 Volatile acidity: 0.52g/l
 Residual sugars: 0.8g/l
 pH: 3.72

date of bottling Throughout the year, from January 2020 onwards.

total production 800.000 bottles of 75 cl

tasting note Deep red in colour with a deeper weight of colour than for a regular Garnacha. Scents of fresh blackberries and cherries, together with a hint of black pepper. Full and rich in the mouth, with the fruit immediately to the fore, a broad pallet and a long juicy finish which holds its presence without astringent tannins.

logistical data

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

pallets 60 cases of 12 or 125 cases of 6 per pallet

EAN - 13 code (bottle): 8437010491085

DUN - 14 code (case of 12): 28437010491089

(case of 6): 18437010491082

