



VINERGIA
SPANISH WINES
BARCELONA

wine

Campos de Luz



vineyard

size of vineyard: 400 hectares
soil: flat alluvial soils
vineyard management: Mostly trained vines
main variety: Garnacha and Tempranillo

location

denomination of origin: Vino de España
village: Manzanares
winemaker: Jose Manuel Mainar



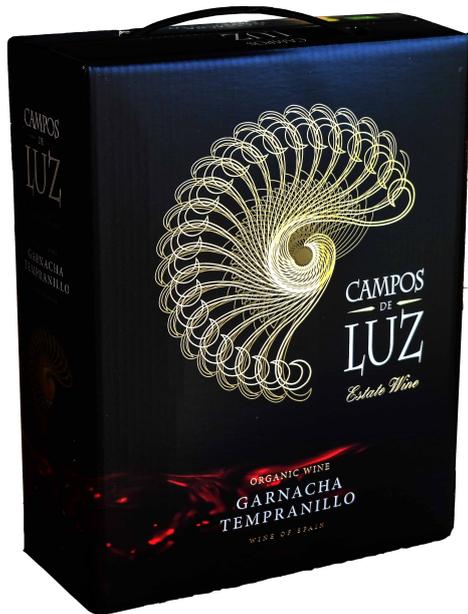
Campos de Luz in Spring



Garnacha grapes



Old vines begin to shoot



Campos de Luz Organic Garnacha Tempranillo 2020

technical data:

type of wine Dry red wine

vintage 2020

As in most of Spain, a mild winter was followed by an exceptionally wet spring - the average annual rainfall was doubled in just two months - creating conditions for mildew. Some plots were badly affected and yields were reduced, but the summer was very dry and quality has been exceptional, with light rainfall towards the end of the harvest having no detrimental effect.

harvest Late September to mid-October.

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.

ageing No oak ageing

blend 50% Garnacha 50% Tempranillo

analysis Alcohol: 13.2%
Acidity: 5.05 g/l
Volatile acidity: 0.35g/l
Residual sugars: 0.2g/l
pH: 3.8

date of bottling Throughout the year, from January 2021 onwards.

total production 300,000 packs of 3 litres

tasting note 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 4 BiBs; total weight per case: 12 kg

pallets 60 cases of 4 BiBs per pallet

EAN - 13 code (BiB): 8437010491344

DUN - 14 code (case of 4): 28437010491345