

# Campo Viejo™

## GARNACHA

“The layout of our vineyard plots allows me to select the right grapes especially for this wine, assessing how their potential develops with each vintage. The end result is rounded, flavoursome and well-balanced wine.”

**Regional overview /** The Denominación de Origen Calificada Rioja is located in the north of Spain, in the Ebro River Valley, and it's divided into 3 zones: Rioja Alta, Rioja Alavesa and Rioja Oriental. The whole area hosts 66 thousand hectares of vineyards, distributed in terraces at both sides of the river. Rioja's mild climate, being a confluence of Atlantic and Mediterranean influences, is perfect for grape growing. The diversity of soil types and mesoclimates, together with local varieties and centuries old experience in winemaking makes Rioja one of the most emblematic regions in the world.

**Vineyards /** Campo Viejo benefits from the diversity provided by Rioja by sourcing grapes from vineyards distributed throughout the region, each one of them with its unique characteristics imprinted in the wines obtained. Sustainable practices are used during the growing season to ensure high quality grapes in each vintage are obtained in a respectful manner with the environment. The Campo Viejo winery itself was built to be sustainable and pioneered in the country to be the first Spanish winery to be carbon footprint certified, among other certifications.

**Winemaking and ageing /** The Garnacha grapes come mainly from Rioja Oriental where this variety thrives. The grapes are de-stemmed, gently crushed and carried via gravity force to stainless steel vats for fermentation at a controlled temperature of approximately 25°C. During fermentation, regular pump-overs are used in order to extract colour and flavours. The total maceration time was around 12 days. After fermentation, the wine ages in French and American oak barriques (225 litres) for 4 months and in this stage it gains the toasted aromas that complement the primary fruit character. After the oak ageing the wine is bottled where it will round up its flavours and be ready to be consumed.

**Tasting /** An innovative and expressive fruity red wine, which is a reflection of Campo Viejo's commitment to pushing the boundaries and expertise in Rioja winemaking. The nose is flooded of fruit: strawberry, raspberry, cherry, blackberry, enhanced with floral notes of violet and lilac. Light spicy and toasted notes enrich the fruit. Its mouth is soft, silky and intensely fruity, with a refreshing acidity that lingers on the palate.



Garnacha



4 months ageing in 15 - 16 °C  
French and American oak barrels



Vegetables, beef, lasagne, pasta,  
pizza, burgers, appetizers



15 - 16° C



ADD

SOME

# PASIÓN