

Campo Viejo™

GRAN RESERVA

“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 grapes coming from different locations, mostly from older vineyards, are de-stemmed, gently crushed and carried via gravity force to stainless steel vats for fermentation at a controlled temperature of approximately 28°C.

During fermentation, regular pump-overs are used in order to extract colour and flavours. The components of the final blend are aged separately in French and American oak barriques (225 litres) for 24 months. After the oak ageing, the final blend is made and then the wine rests in bottle for a further 36 months where it gains its complexity and length in the palate.

Tasting / Campo Viejo Gran Reserva is a distinguishly fruity modern classic. Aromas of blackberries, blueberries, and plums, smoky; nuances of toasted wood and spices, and hints of minerals and tobacco. Great palate weight, extraordinarily balanced acidity. Elegant and complex finish, with hints of coffee, chocolate, tobacco and dark fruit.



Tempranillo,
Graciano y Mazuelo



Aged for 5 years in total; at least
36 months in oak barrels followed
by at least 24 months in the bottle



Red meat, grills and roasts, game,
mature and blue cheeses. Great with:
lamb stew with chestnuts sauce



16 - 18 °C

WINE MODERATION
CHOOSE | SHARE | CARE
PLEASE DRINK RESPONSIBLY

ADD

PASIÓN

SOME

