

Campo ViejoTM

GARNACHA



COMPOSITION

Made from Garnacha grapes coming from our vineyards in Alfaro & Aldeanueva (Rioja Baja)

WINEMAKING AND AGEING

Fermentation in stainless steel vats at a controlled temperature of around 25°C.

Maceration with skins for approximately 12 days. 4 months ageing in new french oak barrels.

TASTING NOTES

Red colour with purple flashes. Very bright and lively.

Nose: floods of fruit - strawberry, raspberry, cherry, blackberry, enhanced with floral notes of violet and lilac.

Subtle notes of sweet spices and toast enhance and wrap the fruit.

Mouth: soft, silky, fresh, intensely fruit.

Finish: lasting fruit and freshness.

FOOD MATCHES

Vegetables, beef, lasagna, pasta, appetizer.

BEST SERVED AT

61° - 63° Fd.

LASTEST AWARDS AND RECOGNITIONS



Los Angeles International Wine Competition 2016:
Gold Medal, Campo Viejo garnacha 2014



Critics Challenge International Wine & Spirits Competition 2016:
Platinum (94 Points), Campo Viejo garnacha 2014



Decanter World Wine Awards 2016:
Bronze, Campo Viejo garnacha 2014



Teksom International Wine Awards 2015:
Silver, Campo Viejo garnacha 2014



Campo Viejo™

BODEGAS CAMPO VIEJO

Its spectacular architecture and the effectiveness of its modern winemaking processes make Campo Viejo a cutting-edge winery immersed in the new culture of wine.

The recovery of traditional processes -such as the use of gravity to move the grapes and the winery's underground construction- is indicative of intelligence at the service of final outcomes.

Possibly one of the best wineries in the world, it is located at the heart of La Rioja, in an area that is ideally suited for growing grapes and making and ageing wine.

In 2011, Bodegas Campo Viejo became the first Spanish winery to certify its carbon footprint to the ISO-14064 standard. This initiative forms part of the programme 'Campo Viejo: Medioambiente y Sostenibilidad' (Campo Viejo: Environment and Sustainability) which started with the inauguration of the new facilities.



VINEYARDS

Campo Viejo has some 300 hectares of own vineyards. The winery sources additional grapes from local winegrowers. Most of our vineyard consists of old vines, and mainly of the Tempranillo variety. The vines are arranged in plots, cultivated in line with previously-determined criteria so that each grape is destined for a particular type of wine. In the tied vineyards, the vine growth cycle is carefully monitored and a series of growing guidelines are laid down for each parcel.

GRAPE VARIETY

Tempranillo is the most planted grape in our Denomination. It is regarded as an autochthonous variety of La Rioja. It has an open, honest palate, interesting in young wines and velvety when aged. Other typical varieties of the D.O. are Garnacha, Graciano, Mazuelo and Viura.

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