



Campo Viejo

2008 RESERVA



Grapes:

- 85% Tempranillo,
- 10% Graciano,
- 5% Mazuelo.

Winemaker tastes:

- Ruby-red colour with a golden rim. Bright and deep.
- Complex aromas. There is a great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances coming from the wood (clove, pepper, vanilla and coconut). The nose is further enriched by the aromas which develop during bottle ageing.
- Smooth and balanced on the palate with a full, elegant feel and a long, lingering finish.

Food matches:

- Delicious with red meat, grills and roasts, game, mature and blue cheeses.



live uncorked





Campo Viejo

2008 RESERVA



Harvest information:

- The 2008 vintage was declared very good by the Control Board of the Rioja appellation.
- Characterized by a very dry winter and a very wet, cool spring, leading to coulure (grape shatter) of the grape clusters and a resulting slight drop in the yield of the harvest.
- The summer was also cool, so ripening was slow, although the final outcome was positive.
- The sanitary conditions of the grapes were magnificent. Picking started later than in previous years..

Winemaking and aging:

- Fermentation in stainless steel vats at a controlled temperature of around 28 °C.
- Maceration with skins for approximately 20 days.
- Aged for 18 months in American and French-oak casks (50%). 18 months rounding off in the bottle cellar.



live uncorked

