

# Campo Viejo™



## *Campo Viejo Tempranillo 2011*

### *Composition*

Made from Tempranillo

### *Winemaking and ageing*

Grapes harvested from the three subregions of Rioja and fermented and aged separately till the final blend. Fermentation in stainless steel vats at a controlled temperature of around 25°C. Maceration with skins for approximately 12 days. The wine spends 4 months in American oak casks before rounding off its ageing in the bottle.

### *Tasting notes*

The wine is a summary of flavors and nuances of the three subzones of Rioja. Deep cherry color that suggests a young and vibrant wine. Nose is rich in aromas and pronounced in intensity. We are amazed by the ripe red fruit, followed by wood nuances with gently sweet notes of vanilla to finish with other sweet spices. On the palate it is perfumed, soft and very fresh with a nice middle weight and a good length. The after taste shows red fruit, vanilla and cocoa.

### *Food matches*

Perfect with pasta, poultry and fresh light cheeses, grilled chicken, small bites (light cheese, grilled vegetables). Great with: Fresh salads and small bites.

### *Best served at*

14-16° C.

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## 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 10 years ago with the inauguration of the new facilities.*

### Vineyards

Campo Viejo has some 300 hectares of own vineyards. The winery sources additional grapes (2.500 has) from local winegrowers. Most of our vineyard consists of old vines, over 25 years old, 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

The Tempranillo grapes makes up 61% of the vineyards of the 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.



*live uncorked*

