



**VINERGIA**  
SPANISH WINES  
BARCELONA

wine

**Campos de Luz**



**vineyard**

size of vineyard: 150 hectares  
soil: flat alluvial soils  
vineyard management: Bush and trained vines  
main variety: Garnacha

**location**

denomination of origin: D.O. Cariñena  
village: Alfamen  
winemaker: Jose Manuel Mainar



Campos de Luz in Spring



Garnacha grapes



Old vines begin to shoot



**Campos de Luz Garnacha 2017**

**technical data:**

type of wine Dry red wine

vintage 2017

A mild winter led to an early spring. A light frost did not affect our vines, so development was normal. The summer was one of the driest on record, leading to low yields, but excellent health and intensity. The harvest was one of the earliest in living memory.

harvest Late September to mid-October.

wine-making

Destalking, but the grapes are not crushed to encourage intercellular fermentation and greater fruitiness. Fermented at 20 rising to 24°C at the end of the fermentation in stainless steel tanks with daily pumpovers and skin contact for 7 days. Malolactic fermentation begins naturally immediately afterwards.

ageing No oak ageing

blend 100% Garnacha

analysis

Alcohol: 13.60%  
Acidity: 5.2 g/l  
Volatile acidity: 0.5g/l  
Residual sugars: 1.0g/l  
pH: 3.65

date of bottling

Throughout the year, from January 2018 onwards.

total production

800.000 bottles of 75 cl

tasting note

Deep red in colour with a deeper weight of colour than for a regular Garnacha. Scents of fresh blackberries and cherries, together with a hint of black pepper. Full and rich in the mouth, with the fruit immediately to the fore, a broad pallet and a long juicy finish which holds its presence without astringent tannins.

**logistical data**

cases Cases of 12 bottles; total weight per case: 15 kg

pallets 60 cases of 12 or 125 cases of 6 per pallet

EAN - 13 code (bottle): 8437010491085

DUN - 14 code (case of 12): 28437010491089

(case of 6): 18437010491082