



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 in the spring



Campos de Luz Rosé 2017

technical data:

type of wine Dry rosé 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 First half of September.

wine-making Destalking, crushing, pressed and decantation, with as little as possible skin contact. Fermented at 10 to 12°C in stainless steel tanks.

ageing No oak ageing

blend 100% Garnacha

analysis Alcohol: 13.30%
Acidity: 5.7 g/l
Volatile acidity: 0.30g/l
Residual sugars: 0.7g/l
pH: 3.3

date of bottling Throughout the year.

total production 100.000 bottles of 75 cl

tasting note Very pretty pale shade of pink, with touches of violet at the edges. Scents of strawberries, flowers and a hint of creaminess. Clean crisp acidity, with delightful fruit, medium length, perfect for summer drinking.

logistical data

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

pallets 60 cases per pallet

EAN - 13 code 13 (bottle): 8437010491108

DUN - 14 code 4 (case): 28437010491102