



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 Summer



Viura grapes



Old vines in the spring



Campos de Luz White 2017

technical data:

type of wine	Dry white wine
vintage	2017
harvest	From 17 August onwards, both mechanical and manual.
wine-making	Destalking, crushing, 4 hours cold soak, pressed and decantation. Fermented at 10 to 12°C in stainless steel tanks.
ageing	No oak ageing
blend	50% Viura, 40%Chardonnay y 10% Muscat.
analysis	Alcohol: 12.8% Acidity: 5.50g/l Volatile acidity: 0.33g/l Residual sugars: 1.0g/l pH: 3.45
date of bottling	Throughout the year.
total production	100,000 bottles of 75 cl
tasting note	Aromas of fresh fruits (pineapple, peach) combine with a hint of jasmine and grassiness on the nose. The palate has the weight of the Chardonnay, combined with the freshness of the Viura to make an attractive and very drinkable wine.

logistical data

closure	Available with screwcap or nomacorc
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491092
DUN - 14 code	(case): 28437010491096