



VINERGIA
SPANISH WINES
BARCELONA

wine

Campos de Risca



vineyard

size of vineyard: 200 hectares
soil: limestone boulders
vineyard management: Bush vines
main variety: Monastrell

location

denomination of origin: D.O. Jumilla
village: Jumilla
winemaker: Pilar Abellán



Campos de Risca at harvest time



limestone soil with fossils



At harvest time



Campos de Risca Monastrell 2016

technical data:

type of wine Dry red wine

vintage 2016

Once again, an extremely dry year, with under 200mm of rain. Temperatures were not excessively high, however, until a sudden heatwave in September. Perfect health and ripeness.

harvest second week of September.

wine-making Destalking, crushing. Fermented at 22 to 25°C in stainless steel tanks. Grapes are certified organic

ageing No oak ageing

blend 95% Monastrell, 5% Syrah

analysis Alcohol: 14.90%
Acidity: 5.2 g/l
Volatile acidity: 0.50g/l
Residual sugars: 3.4g/l
pH: 3.6

date of bottling Throughout the year, from March 2017 onwards.

total production 60.000 bottles of 75 cl

tasting note Intense and deep bordeaux red colour. The nose shows aromas of dried and some fresh fruits, red berries but also dried figs and prunes. The mouth is explosive but full of soft fruit and tannins

logistical data

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

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491146

DUN - 14 code (case of 12): 28437010491140