

PRODUCE

OF SPAIN



Campo Viejo™

GRAN RESERVA



Composition

Made from Tempranillo, Graciano and Mazuelo.

Winemaking and ageing

Fermentation in stainless steel vats at a controlled temperature of around 28°C (82°F). Maceration with skins for approximately 20 days. The wine spends 24 months in French oak casks and American oak casks before rounding off its ageing in the bottle for another 36 months.

Tasting notes

Ruby red color, deep and vibrant.

Complex nose. It retains extraordinarily well the black fruit aromas of blackberries, blueberries, and plums. Gradually it opens up to reveal smoky, toasted wood nuances, with spices and hints of minerals and tobacco. On the palate is smooth with soft and velvety tannins, great palate weight, extraordinary balance acidity. Elegant and complex aftertaste, with hints of coffee, chocolate, tobacco and dark fruit.

Food matches

Delicious with red meat, grills and roasts, game, mature and blue cheeses.
Great with: Lamb stew with chestnuts sauce.

Best served at

17-18°C / 63-65° F

Lastest Awards and Recognitions



Catavinum World Wine and Spirits Competition 2014:
Silver Medal, Campo Viejo Gran Reserva 2007



Bacchus 2014:
Gold Medal, Campo Viejo Gran Reserva 2007



Mundus Vini 2013:
Gold Medal, Campo Viejo Gran Reserva 2005



Bacchus 2013:
Silver Medal, Campo Viejo Gran Reserva 2005



Challenge International du Vin 2012:
Gold Medal, Campo Viejo Gran Reserva 2004



Michelangelo International Wine Awards of South Africa 2012:
Gold Medal, Campo Viejo Gran Reserva 2004



Campo Viejo™

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 designed 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.

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