

PRODUCE

OF SPAIN



Campo Viejo™

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 18 months in American oak casks and French oak casks before rounding off its ageing in the bottle for 18 more months.

Tasting notes

Ruby-Red color, bright and deep. Intense nose, with a great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances coming from the oak (clove, pepper, vanilla and coconut), enriched by the complex aromas developed during bottle ageing. Very attractive on the palate, with ripe fruit and spices, tobacco and toasted oak. Elegant and soft tannins, middle weight, long and complex finish.

Food matches

Delicious with red meat, grills and roasts, game, mature and blue cheeses. Great with: Grilled tuna steak or grilled beef with black pepper.

Best served at

16-17°C / 61-63° F

Lastest Awards and Recognitions



Catavinum World Wine and Spirits Competition 2014:
Silver Medal, Campo Viejo Reserva 2008



Bacchus 2013:
Silver Medal, Campo Viejo Reserva 2008



Decanter Asian Wine Awards 2013:
Silver Medal, Campo Viejo Reserva 2008



Challenge International du Vin 2012:
Silver Medal, Campo Viejo Reserva 2007



International Wine Challenge 2012:
Silver Medal, Campo Viejo Reserva 2007

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Art de Vivre

Please drink responsibly



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

Our Graciano and Mazuelo are an excellent complement to the Tempranillo in the ageing process. The Graciano, an indigenous grape variety in Rioja, provides freshness and structure and complements the aromas of the tempranillo. The Mazuelo, the latest red variety to be harvested, adds nice acidity and colour to the coupage.

live uncorked

