

PRODUCE

OF SPAIN



Campo ViejoTM

TEMPRANILLO



Composition

Made from Tempranillo.

Winemaking and ageing

Fermentation in stainless steel vats at a controlled temperature of around 25°C (77° F). Maceration with skins for approximately 12 days. The wine spends 4 months in American oak casks before rounding off its ageing in the bottle.

Tasting notes

Deep cherry color that suggests a young and vibrant wine.

Nose is rich in aromas and pronounced in intensity. We are struck by the ripe red fruit, later we get the wood nuances with gently sweet notes of vanilla to finish with other sweet spices. On the palate it is perfumed, soft and fresh with a long finish that leaves memories of red fruit, vanilla and cocoa.

Food matches

Perfect with pasta, poultry and fresh light cheeses, grilled chicken, small bites (light cheese, grilled vegetables).

Great with: Fresh salads and small bites.

Best served at

15°C / 59° F

Lastest Awards and Recognitions



International Wine Challenge 2013:
Bronze Medal, Campo Viejo Tempranillo 2011



Expovina 2013:
Silver Diplom 87points, Ysios Reserva 2011



International Wine & Spirit Competition 2013:
Bronze Medal, Campo Viejo Tempranillo 2011



International Wine & Spirit Competition 2012:
Bronze Medal, Campo Viejo Tempranillo 2010

WINEinMODERATION.eu
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

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.

live uncorked

