

**CAMPILLO WHITE BARREL FERMENTED  
2021**

**CHARACTERISTICS OF THE VINTAGE**

<b>D.O.Ca.</b>	Rioja
<b>Vintage</b>	

This year was characterised by a rainy winter and spring. The summer was very dry and not too hot, which was beneficial for the vines. The 2021 harvest, which was complicated by rain in the early days, was subsequently able to develop in magnificent conditions with high temperatures during the day and low temperatures at night. The grapes entered the winery in excellent sanitary conditions. The wines present a great balance in all parameters, and extraordinary colour indexes.

<b>Vineyards:</b>	Villa Lucía and Villacardiel
<b>Variety:</b>	75% Viura, 25% Chardonnay

<b>Yield:</b>	8.000 Kg./Ha.
<b>Altitude:</b>	700 m.

Harvest made manually in order to receive the grape properly to avoid the uncontrolled juice fermentation. Maceration in low temperatures took place in 30.000 Kg. vats during 26 hours. Alcoholic fermentation has been done in 100 new French oak barrels for 20 days. Afterwards, in the same barrels, it was aged on lees for 3-4 months, with periodic batonages.



**VINIFICATION**

**TASTING NOTE**

**SUGGESTED FOOD PAIRING:**



**ANALYTICAL DATA**



Clean, bright. Nice yellow colour with steely reflections on the rims.



Balanced, round. Well integrated acidity. Pleasant in the mouth, with volume and sweet toasted notes from the barrel.



Very fresh. Aromas of white fruit (apple, pear) and flowers (acacia). Subtle notes of pastry and vanilla in the background.

**FINAL**

Long final. There is a slight reminiscence of toffee sweets.

It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

7-10° Celsius / 45-50° Fahrenheit.

<b>ALCOHOLIC VOLUME</b>	12,99 (%)
<b>VOLATILE ACIDITY</b>	0,34 g/l ac. Acet.
<b>TOTAL ACIDITY</b>	5,30 g/l ac. Tart.
<b>RESIDUAL SUGAR</b>	1,30 g/l

**AWARDS & COMMENDATIONS**

2.021: Silver Medal, The Rioja Masters 2021 The Drink Business; 92 Points, James Suckling Tasting; Silver Medal, 90 Points, Decanter WWA; 93 Points James Suckling Tasting; Gold Medal, Berliner Wein Trophy, Winter Ed; Silver Medal, Mundus Vini 2.020 Spring Edition; 2.019: Silver Medal, Mundus Vini Summer Edition; Gold Medal, Berliner Wein Trophy Summer Edition; 2018: Silver Medal, Mundus Vini Summer Edition 2.018; 91 Points, James Suckling Tasting 2.018; 91 Points, Guía Peñín 2.019; Silver Medal, Concours Mondial de Bruxelles; 2017: Silver Medal, Decanter World Wine Awards 2.017, UK; 2,015: 91 Points, International Wine Cellar - Josh Reynolds; 2,014. 90 Points: Wine Spectator; 2013. 91 Points, Guía Peñín