

Campo Viejo™

RESERVA

"The layout of our vineyard plots allows me to select the right grapes especially for this wine, assessing how their potential develops with each vintage. The end result is rounded, flavoursome and well-balanced wine."

Elena Adell, Campo Viejo Chief Winemaker

Regional overview

The Denominación de Origen Calificada Rioja is located in the north of Spain, in the Ebro River Valley, and it's divided into 3 zones: Rioja Alta, Rioja Alavesa and Rioja Oriental. The whole area hosts 66 thousand hectares of vineyards, distributed in terraces at both sides of the river. Rioja's mild climate, being a confluence of Atlantic and Mediterranean influences, is perfect for grape growing. The diversity of soil types and mesoclimates, together with local varieties and centuries old experience in winemaking makes Rioja one of the most emblematic regions in the world.

Vineyards

Campo Viejo benefits from the diversity provided by Rioja by sourcing grapes from vineyards distributed throughout the region, each one of them with its unique characteristics imprinted in the wines obtained. Sustainable practices are used during the growing season to ensure high quality grapes in each vintage are obtained in a respectful manner with the environment. The Campo Viejo winery itself was built to be sustainable and pioneered in the country to be the first Spanish winery to be carbon footprint certified, among other certifications.

Winemaking and ageing

The grapes coming from different locations are de-stemmed and gently crushed and the carried via gravity force to stainless steel vats for fermentation at a controlled temperature of approximately 28°C. During fermentation, regular pump-overs are used in order to extract colour and flavours.

The components of the final blend are aged separately in French and American oak barriques (225 litres) for 18 months. After the oak ageing, the final blend is made and then the wine rests in bottle for a further 18 months where it gains its complexity and round palate.

Tasting

A beautiful structured Spanish red wine with fruit characters such as cherries and ripe blackberries. The wine has elegant and soft tannins, middle weight, long and complex finish.

There is a great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances 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.

DECANTA la vida



Tempranillo, Graciano, Mazuelo



3 years in total. At least 18 months in barrels followed by at least 18 months in bottle.



Red meat, grills and roasts, game, mature and blue cheeses.



16 - 18° C



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