



## CAMPEADOR RESERVA 2011



The garnacha grape, which makes up the biggest part in this wine, gives it a special personality. Aged in new and semi-new American-oak casks for 26 months and rounded later in bottle for 42 months. Deep black-cherry colour, with a profound and complex nose. In the mouth it proves round and velvety-smooth, but with a lot of body and backbone.

Suitable for drinking with roast and strongly spiced dishes.

It must be opened 30 minutes before and be served at 18°C.

Grapes: Garnacha and Tempranillo.

<b>PRODUCTION AREA</b>	Rioja Alta
<b>HARVEST QUALIFICATION</b>	Excellent
<b>ALCOHOLIC CONTENT</b>	13,95 % vol.
<b>TOTAL ACIDITY</b>	5,6 gr/l.
<b>VOLATILE ACIDITY</b>	0,69 gr/l.
<b>TOTAL SULPHUROUS CONTENT</b>	114 mg/l
<b>REDUCING SUGARS</b>	1,7 g/l
<b>PACKAGING</b>	12 btles. Box 6 btles. Box 75 cl. Bottle

