

CAMPO ABIERTO

D.O. Rioja



Tempranillo

A wine that contains the history of one of the oldest wine producing terroirs in La Rioja. The 100% Tempranillo grapes are carefully selected from the best bunches.

A modern wine that stands out for its wide aromas that reminisce red berries and white flowers. Intense cherry with purple hues. Notes of vanilla, roasted coffee beans and chocolate. Luscious and full-bodied. Pure joy for your senses.

Aged 6 months in French and American oak barrels.



ORIGEN:

Appellation: D.O. Calificada Rioja

Soil: Calcareous clayey and alluvial

Climate: Atlantic. Long, cold winters; hot summers

Altitude: 430 m



WINE:

Type: Dry red wine

Grape variety: 100% Tempranillo

Vines: 15-35 years old

Ageing: 6 months in French (60%) and American (40%) oak barrels

Alcohol: 14% vol.



SERVING:

Pairing: Grilled vegetables, stews, red meats and cheeses

Serving temperature: 16°C - 18°C



PARAMETERS:

Residual sugar: 1,9 gr/l

Volatile acidity: 0,67 gr/l

Tot. acidity in tartaric acid: 5,66 gr/l

Total SO: 91 mg/l



CODES:

EAN Bottle: 8436549701733

HS Code: 22042176

EAN Case: 8436549701900



LOGISTICS:

Units on pallet (EURO120x80x175): 750 bottles

Cases: 125 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 300 mm / 1,15 kgs

Gross weight pallet: 890 kgs

Scan for more info!

