CAMPO ABIERTO

D.O. Ribera Del Duero



Tempranillo

Deep ruby red with a violet hue. Complex and persistent nose of ripe black and red fruit, aromas of delicate toasted oak, roasted almonds and a touch of liquorish.

The fruitiness that it shows is intense, juicy and pleasant. Full-bodied with a long, persistent, elegant finish. Beautifully balancing acidity, oak and fruit.

Aged 4 months in French and American oak barrels.



ORIGEN:

Appelation: D.O. Ribera del Duero

Soil: Loam-clay-sandy, with coarse elements

Climate: Extreme continental. Long winters, hot summers

Altitude: 789 m



WINE:

Type: Dry red wine

Grape variety: 100% Tempranillo

Vines: 20-30 years old

Ageing: 4 months in French (60%) and American oak barrels

Alcohol: 14% vol



SERVING:

Pairing: Red meats, cheeses, grilled vegetables

Serving temperature: 16°C - 18°C



PARAMETERS:

Residual sugar: 0,99 g/l Volatile acidity: 0,65 g/l Tot. acidity in tartaric acid: 5,33 g/l Total SO2: 65 mg/l



CODES:

HS Code: 22042178 EAN Bottle: 8436549701689

EAN Case: 8436549701887



LOGISTICS:

Units on pallet (EURO120x80): 630 bottles Cases: 105 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 300 mm / 1,25 kgs Gross weight pallet: 850 kgs

