

Campellares 2008



Winery: Bodegas San Pedro Apostol

Region: Rioja D.O.Ca.

Grapes: 100% Tempranillo

Winery: The winery is based in the town of Huercanos, Rioja Alta and was established in 1962. The majority, 90%, of the winery's plantings are to Tempranillo and vines average 40 year old.

Wine: This wine is sourced from vines averaging 60 years of age. Traditional production methods are used; de-stemming and lightly crushing the fruit, followed by 3-5 days of pre-fermentation maceration. Fermented in stainless steel tanks at moderate rather than high temperatures looking for more finesse in the tannin structure of the finished wine. After pressing malolactic fermentation takes place in stainless steel as well, followed by aging in tanks for a few months prior to bottling.

Reviews:

“Deep ruby. Straightforward dark berry aromas are enlivened by a subtle note of cracked pepper. The palate shows brighter red fruits, with juicy acidity adding lift and bite. Fresh and very easy to drink, with a strong echo of raspberry on the finish. This is a great value.”

88 points *International Wine Cellar* issue 145 June '09



Selected by Aurelio Cabestrero®

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