

# Campellares 2010

D.O.Ca. Rioja  
Grapes: 100% Tempranillo

This wine is sourced from vines averaging 50 years of age. Traditional production methods are used, followed by aging in tanks for a few months prior to bottling.

Flavors of red cherries are complicated by hints of plums, spices, and leather. This wine is equally enjoyable with grilled meats, roasted chicken or by itself.



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