

Campellares Rosado 2007



Winery: Bodegas San Pedro Apostol

Region: Rioja D.O.Ca.

Grapes: 100% Tempranillo

Winery: The winery was founded in 1962. The majority, 90%, of the winery's plantings are to Tempranillo and vines average 40 years old.

D.O. Wine was likely grown here by the Romans with the first modern boom in production happening in the 1860's as merchants from Bordeaux arrived after outbreaks of vine diseases in France. Along with trade to France, the merchants also brought the idea of aging wine in small oak barrels giving rise to traditionally styled, oxidized wines. Rioja was the first region in Spain to gain status as a D.O. in 1925. Recently, in the 1960s and 70's, style shifted to wines with a combination of ripe fruit and unctuous oak followed more recently by a trend to produce intense, concentrated

“modern” wines with less time in the bottle but plenty of new oak. In 1991 the region was elevated to a D.O. Calificada, one of only two regions to gain that status, which recognizes the quality and consistency of products from the region.

Wine: Made from a selected harvest of Tempranillo. Fruit is slightly crushed and de-stemmed prior to macerating for a few hours. The must is lightly pressed and fermented in temperature controlled stainless steel tanks.

Reviews:

“Light pink. Spicy, floral nose displays redcurrant, strawberry, orange and kiwi scents; picks up a musky herbal/floral character with air, adding even more complexity. The juicy red fruit flavors are impressively pure, with floral pastille and orange zest qualities gaining strength on the back end. Finishes clean and brisk, with lingering anise and red fruit preserve flavors. I could drink this by the gallon.”

90 points *International Wine Cellar* issue 139 July/Aug '08



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