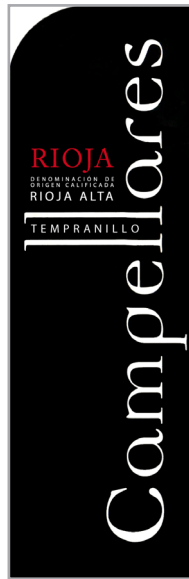


Campellares 2014



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 50 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: “Brilliant ruby-red. Vibrant raspberry and floral aromas are complemented by fresh flowers and peppery spices. Silky and focused on the palate, offering tangy red berry and bitter cherry flavors that become sweeter with air. Finishes spicy and taut, with gently sweet persistence and no obvious tannins.”

88 points *Vinous*, Josh Raynolds, “The Many Facets of Rioja” November 2015

“Straightforward red-fruit aromas suggest cherry and plum. Rubbery, pinching tannins are the adhesive for this punchy young Rioja that tastes of raspberry and cherry and finishes steady.” **86 points** *Wine Enthusiast*, August 2016



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 12/2015