



#BodegaCampoEliseo



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@BodegaCampoEliseo



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TORO RUEDA

CAMPO ELISEO

HARMONÍA

2020

The harvest of this parcel took place on 3 September 2020. It was a rainy year, which had a great influence on our vineyard as we do not have an irrigation system. The rainfall for the year was about 450 mm/m², compared to the usual 350 mm/m². The yield of the plot was slightly less than 25 Hl/Ha, which, with good rainfall, allowed us to obtain grapes with a high aromatic potential thanks to the vigour of the plants. The cultivation practices used were environmentally friendly and the health of the crop was excellent.

TERROIR

Gravelly, sandy loam, rich in calcium and magnesium.

GRAPE VARIETIES

100% sauvignon blanc

AGE OF THE VINES

20 years.

DENSITY & YIELD

2300 vines / ha

25 hL / ha

FIRST VINTAGE

2020

WINEMAKING

The grapes are harvested by hand, after spending the night in the cold room, they then pass through a bunch sorting table, then the destemmer, and finally another berry sorting table until they reach the press where the grapes are macerated for 3 hours. The alcoholic fermentation is carried out by indigenous yeasts selected in our own vineyards, the fermentation was very long, lasting 75 days.

AGEING

The wine is aged in new French oak barrels in an underground gallery 14 metres below ground. The wine did not undergo malolactic fermentation and was aged in barrels for 12 months.

WINEMAKER'S NOTE

Bright pale gold. Good intensity on the nose, very closed at first, so you have to work the glass well to extract the nuances. The character is floral, with stone fruit and moss notes, some mineral touches and some balsamic. With more air, some syrupy and citrus notes appear.

On the palate, it is spectacular, with a sense of balance only found in great vintages. The acidity is well integrated, it has a firm and dense passage, without edges, it is long and deep on the finish after which it leaves us with floral and citric memories, with a magnificent persistence and a certain bitter after-taste. Very elegant.

FOOD-PAIRING

Fish, grilled meats, Iberian sausages, mature cheeses or simply on its own.



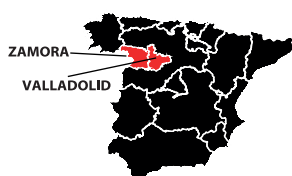
APPELLATION

D.O Rueda

EUROPE



SPAIN



TORO/RUEDA

