



## 2020

The 2020 campaign was characterised by a relatively mild winter for the region, a very rainy spring and very hot days in the second half of July. The region's high rainfall, accompanied by very high disease pressure, especially in Rueda, and very early ripening, are the great markers of the vintage. In 2020, we are delighted to celebrate full organic certification in Rueda (as in Toro since 2018). Uniquely and exceptionally, the harvest started in both wineries (Toro and Rueda) on the same day, 3 September. For reds, these are very early dates.

CAMPOELÍSEO

RUEDA

### TERROIR

Dark grey-brown rocky soil, composed of sand and clay, rich in calcium and magnesium.

GRAPE VARIETIES

100% verdejo

AGE OF THE VINES

35 years

DENSITY & YIELD

5000 vines/ha.

40 hl/ha.

FIRST VINTAGE

2014

#### WINEMAKING

Maceration of the skins in the press for a few hours. After pressing, 6 to 8 days of cold storage in stainless steel tanks. The must is then fermented with indigenous yeast in parts:

- -Egg-shaped concrete vats.
- -New French oak barrels.
- «Demi-Muids» (600l).
- -French ovoid oak «Foudre» 30hl.
- -French oak barrels 225l.

## AGEING

The lees are stirred regularly for 4 months.

#### WINEMAKER'S NOTE

Bright and clear. Great intensity and freshness. Delicate nose with white flower aromas balanced with vanilla and bread notes. Round and smooth on the palate but with great balance. Juicy apple, pear and light tangerine. Some hints of dried fruits from the ageing on lees.



Aperitif with cured or semi-cured cheeses. Seafood dishes: Grilled squid and squid, Lobster in butter sauce, Sea rice, Vegetarian rice with mushrooms and asparagus. Asian-inspired dishes, BoBun, citronella and coriander chicken, prawn tempura.

## AWARDS

#### 2020

92\*\*pts Miquel Hudin 91pts James Suckling

#### 2019

92pts Decanter 91\*\*\*\*pts Guia Penin 91pts Wine Spectator

91pts James Suckling

TOP 100 Spain - Wine Spectator 92pts James Suckling

# APPELLATION

D.O. Rueda

SPAIN

TORO/RUEDA



**EUROPE** 



