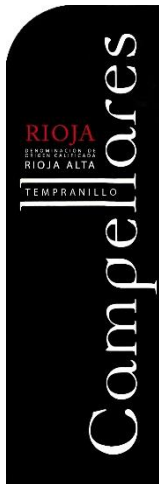


Campellares 2016 (Red Wine)



The cooperative winery is based in the town of Huercanos, Rioja Alta and was established in 1962. They are one of the largest land holders in Rioja with vineyards located across the Rioja Alta sub-region. The high quality and best known Spanish grape Tempranillo composes nearly 90% of the winery's plantings with vine age averaging over 40 years.

| | |
|-------------------------|---|
| Appellation | Rioja D.O.Ca. |
| Grapes | 100% Tempranillo, from bush vines averaging 50 years old |
| Altitude / Soil | 500 meters / clay, chalky, limestone |
| Farming Methods | Traditional methods |
| Harvest | Hand harvested fruit |
| Production | Fermented in temperature controlled stainless steel tanks |
| Aging | Aged for a few months in tank prior to bottling |
| UPC / SCC / Pack | 8436018560014 // 12 |

Reviews:

“The 2016 Rioja “Campellares” from Bodegas San Pedro Apostol is produced from vines in excess of fifty years of age, but the wine is raised entirely in stainless steel tanks and made for early accessibility. The 2016 offers up a fine bouquet of black cherries, cassis, a nice dollop of Rioja spices, a good base of soil and a touch of cigar wrapper in the upper register. On the palate the wine is bright, full-bodied and tangy, with a good core, just a bit of backend tannin and fine focus and grip on the nascently complex finish. This is the bodegas’ entry level bottling and it is very well made, but I keep thinking fifty year-old vines deserve some extended aging in older American casks! This is a veritable steal at twelve dollars a bottle here in the US. 2018-2025.”

89 points *View from the Cellar*; Issue #75 – May/June 2018

