

EL CAMPEADOR

ORIGIN DENOMINACIÓN DE ORIGEN PROTEGIDA (D.O.P.) JUMILLA

VINEYARDS THE VINEYARDS ARE SITUATED AROUND THE SMALL TOWN OF JUMILLA, IN THE SOUTHERN SPANISH PROVINCE OF MURCIA. OUR SYRAH VINES WERE PLANTED AT AN ALTITUDE OF BETWEEN 650M AND 700M, WHILE OUR 110-YEAR-OLD MONASTRELL VINEYARD SITS AT AROUND 900M AND PRE-DATES THE GREAT PHYLLOXERA ATTACK THAT DEVASTATED THE REGION'S VITICULTURE IN THE EARLY 20TH CENTURY. THIS WORLD-RENOWNED WINE-PRODUCING REGION ENJOYS YEAR-ROUND SUNSHINE AND SCANT RAINFALL, PRODUCING MINISCULE, LOW-YIELDING VINES THAT DEVELOP INTENSELY FRUIT-FORWARD AND RICHLY AROMATIC GRAPES.

VARIETIES 50% SYRAH / 40% MONASTRELL / 10% CABERNET SAUVIGNON

SOILS DRY, LIMEY SOILS, WITH ONLY 400MM TO 650MM OF RAIN / YR.

WINEMAKING THE HEALTHIEST GRAPES WERE PICKED BY HAND IN EARLY NOVEMBER. MACERATION TOOK PLACE IN 250HL TEMPERATURE-CONTROLLED STAINLESS-STEEL TANKS. ALCOHOLIC AND MALO-LACTIC FERMENTATION TOOK PLACE IN STAINLESS STEEL TANKS.

AGEING OUR SYRAH WAS AGED FOR THREE MONTHS IN FRENCH AND AMERICAN OAK BARRELS. THIS ADDS SUBTLE LAYERS OF SMOOTH TOASTY MOCHA, WHILE MAINTAINING OPTIMUM FRESHNESS OF THE NATURAL FRUIT-DRIVEN CHARACTERISTICS OF THE GRAPES.

TECH. SPECS. ABV: 14.5% TOTAL ACIDITY: 5.5 G/L. TOTAL SUGARS: 4.5 G/L.

TASTING NOTES & FOOD MATCHING GROWN IN DESERT-LIKE CONDITIONS, AT AN ALTITUDE OF UP TO 900M, OUR ANCIENT BUSH VINES PRODUCE DEEPLY-FLAVORED FRUIT OF ENVIABLE RICHNESS AND AROMATIC INTENSITY. THE TIME IN OAK ADDS HINTS OF VANILLA AND MOCHA TO THE DARK MASS OF CONCENTRATED BLACK FRUITS. WRAPPED IN A SMOOTH AND VELVETY TEXTURE, THIS BLEND OF SYRAH AND MONASTRELL IS DELICIOUS ON ITS OWN AND MAKES A GREAT MATCH FOR FILLET STEAK, SPICY BUFFALO WINGS, GRILLED VEGETABLES AND MATURE CHEESES AND ALL KINDS OF BARBECUE.

WHAT PAMELA SAYS THE WINE IS BEST ENJOYED WITHIN THE NEXT 24 MONTHS. I WOULD ALLOW IT TO BREATHE FOR AT LEAST 10 MINUTES BEFORE SERVING AT ROOM TEMPERATURE OR EVEN SLIGHTLY CHILLED. THIS WILL ALLOW THE WINE TO OPEN UP AND GIVE THE DELICIOUS RIPE-FRUIT AROMAS A CHANCE TO REALLY STRETCH THEIR LEGS.

BACKGROUND TO GUARANTEE THE SURVIVAL OF OUR ANCIENT VINES, OUR FARMERS USE THE MARCOTTAGE REPLANTING SYSTEM: WHEN A VINE REACHES THE END OF ITS LONG LIFECYCLE, WE TAKE A BRANCH OF AN ADJACENT VINE AND INTRODUCE IT TO THE SOIL. WE THEN GUIDE THE BRANCH SO THAT IT EMERGES WHERE THE DEAD VINE USED TO BE. THE BRANCH REMAINS CONNECTED TO THE ORIGIN VINE FOR SOME YEARS, UNTIL ITS ROOTS ARE STRONG ENOUGH TO KEEP GROWING ON ITS OWN. THIS IS A VITAL SYSTEM, PRACTICALLY EXTINCT DUE TO ITS HIGH COSTS AND SLOW PROCESS, THAT WE USE TO ENSURE THE CONTINUITY OF OUR ORIGINAL AND HISTORIC VINES.

