



# El Campeador

## RESERVA



**Wine Origin** Denominación de Origen Protegida (D.O.P.) Jumilla.

**Vineyards** The two vineyards are situated close to the small town of Jumilla, in the southern Spanish province of Murcia. For our RESERVA, we selected grapes from our finest 110-year-old Monastrell vineyard, which was planted at an altitude of between 650 and 700m, prior to the great phylloxera attack that devastated the region's viticulture in the early 20<sup>th</sup> century. This world-renowned wine-producing region enjoys year-round sunshine and scant rainfall, producing miniscule, low-yielding vines that boast intensely fruit-forward, well-ripened and richly juicy grapes.

**Grape Varieties** 90% Monastrell / 10% Tempranillo

**Soils** Limestone and clay soils with low organic content, ideal for the cultivation of the indigenous Monastrell and Tempranillo grapes.

**Wine-making** The healthiest and ripest grapes were hand-picked during the first week of October 2012, before the maceration of the skins and musts in 500hl temperature-controlled stainless-steel tanks. This lasted for most of the alcoholic fermentation and was followed by malo-lactic fermentation. In January 2013, the two wines were blended and decanted into small French and American oak barrels to begin the ageing process.

**Wine Ageing** The wine was aged for 24 months in the 225L French and American oak barrels of our cellar room, before being bottled and laid down for a further 18 months prior to market release.

**Technical Specs.** Alc. by Vol.: 14.5% Total Acidity: 5.5 g/l. Total Sugars: 4.9 g/l.

**Tasting Notes & Food Matching** The rare Monastrell and exuberant Tempranillo combine to offer exquisite aromas of black forest fruits, married to a palate of dark mocha, smooth vanilla and subtle spices. Rich, vibrant and full-bodied, El Campeador Reserva is sumptuously smooth, with soft tannins, a silken texture and a luscious finish. Its high gluggability quotient make El Campeador Reserva a great evening tippie on its own and a perfect match with warming stews and char-grilled steaks, not to mention fine Spanish tapas.

**Pamela's Guide** The wine is ready to enjoy right now and if stored in a cool, dark place, will keep at its best for the next 3 to 5 years. I would allow it to breathe for 10-15 minutes before serving at room temperature. This will allow the wine to open up and give the delicious ripe-fruit aromas a chance to really stretch their legs.

**Background** El Campeador – *The Champion* – is named after our local hero, the noble El Cid. Unlike El Cid, our winery grew from humble beginnings and has evolved through four generations in the heart of Murcia's Jumilla appellation.



*Pamela A Geddes*

Pamela Geddes, Winemaker