

CAMPILLO BLANCO BARREL FERMENTED

Description

Clean, bright, straw yellow with greenish glints. In the nose is intense, open. Sweet, honeyed notes. The barrel is made present by the vanilla aromas. In the background there is a floral touch of white flowers. The palate is round, homogeneous, elegant, with good acidity. At the end, light notes of toast are perceived. Long finish, still present vanilla hints of the barrel.

Franckfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

Issues



White Viura, Chardonnay



Barrel fermented 20 days



D.O.Ca. Rioja



75 cl.

Lastest Awards



Silver Medal, vintage 2018. Summer tasting Mundus Vini 2019.



92 points, vintage 2.018. Tasting 2.019



91 points, vintage 2016. Guía Peñín 2018, Spain



90 Puntos, vintage 2.014, Guía Peñín 2.015, Spain



91 Points, vintage 2.014, International Wine Cellar, Josh Reynolds, USA

