



CAMINO 2015

WINE TYPE: Red

GRAPE VARIETY: 43% Syrah, 30% Garnacha tinta, 27% Cabernet Sauvignon

DESIGNATION OF ORIGIN: D.O. Empordà

HARVESTED: from 10 September to 05 October 2015. By hand in boxes of 10 kg

PRODUCTION: Organic agriculture. Grapes harvested once the fruit are fully ripe and sorted as soon as they enter the winery. Long maceration of the destemmed grapes, worked exclusively via pigeage. Ageing begins in stainless steel tanks, one part in 55 hectolitre wooden vats and another in 500 litre French oak barrels (for 1 year). Annual production of 50,000 bottles.

ANALYSIS:

Alcohol content: 14,5% vol.

Residual sugar: <1 g/L

Total acidity: 3,12 g/L H₂SO₄ o 4,77 g/L ac.tartartic

Volatile acidity: 0,59 g/L

Total SO₂: 64 mg/L

pH: 3,46

TASTING NOTES

Colour: Deep dark red with russet glints.

Nose: Intense with good complexity similar to a conserve of red fruits, plum and black cherry, although there are also notes of undergrowth, wax, toast and vanilla.

Palate: Elegant with a very smooth but spicy attack, with cinnamon and liquorice although also aromas of preserves made from ripe fruits such as blackberry and cherry, all with refined tannins. A pleasurable wine thanks to its velvety tannins and fine aromas.

PAIRINGS

Ideal with griddled meat such as ribs, brisket and mixed grills. Also pairs very well with fowl and is superb with seasonal vegetables and meat in a sauce.

SERVING TEMPERATURE: 14-16°C

TIME DECANTED: unnecessary

POTENTIAL FOR AGEING: 3-5 years

PRIZES: CAMINO 2007: 90 PARKER - CAMINO 2010: 93 TIM ATKIN; CAMINO 2010: AMERICA EXPRESS TOWER CLUB WINE AWARDS SILVER - CAMINO 2011: WSA WINE CHALLENGE 2014 SILVER; CAMINO 2011: DECANter 2014 BRONZE; CAMINO 2012: DECANter 2015 COMMENDED; CAMINO 2012: 90,46 GOLD TASTE WINE UP CLUB 2016; CAMINO 2014: IWSC 2017 BRONZE; CAMINO 2014 : DECANter 88 POINTS BRONZE