



Campo Amable

Selected manual harvesting of vineyards over 40 years old. Destemming and subsequent maceration of the must with skins with daily pumping over for the extraction of color and primary aromas at 15°C.

Controlled fermentation between 25 to 28°C in stainless steel tanks. After malolactic fermentation, it is aged in American and French oak barrels for twelve months. Later we filter, clarify and stabilize by cold before bottling. Aged in bottle for another 12 months.

Our Tasting

Visual : Ruby red with cherry tones, clean and bright

Olfactory : Complex aromas of ripe fruit on the nose, along with vanilla, balsamic and licorice, notes of spices.

Gustatory : Very soft and velvety on the palate. Round, elegant and harmonious.

Pairing: Red meats, stews and cured cheeses.

Country

Spain

Area / Region

DO. Mancha

Producer

Bodegas Altovela

Vintage

2015

Alcohol

13.5%

Type

Red

Grape

100% Tempranillo

Bot/cx

12

Awards



Quijote de Oro
Gold Award

2019



Gilbert & Gaillard
Gold Award

2019



Gran Selección
Silver Award

2019



España Selección
Gold Award

2019



China Wine and
Spirits Awards
Gold Award

2019

Manufactured Product Spec Sheet Distributed By



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