



SAN PEDRO
BODEGA

100% Tempranillo

CAMPELLARES RED. Producción Estimated annual production is 350,000 litres. This is the result of a selection of our best grapes —100% Tempranillo— and painstaking traditional vinification of destemmed, crushed grapes. Alcoholic fermentation takes place in stainless steel tanks at controlled temperatures ranging from 28 °C to 30 °C, with a 3-5 day cold maceration. After devatting, malolactic fermentation takes place at a temperature of 18 °C to 20 °C, allowing the wine to become more refined.

SIGHT: Optimal limpidity and brightness, with a deep lively red in balance with bluish hues.

NOSE: Outstanding primary aromas of ripe fruit —typical of Tempranillo— in perfect harmony with spicy notes and dairy hints.

TASTE: It is fruity in the mouth, with great structure and remarkable persistence, allowing one to enjoy it even longer.

It is the ideal companion to good cheese, rice dishes, and all types of meat.

SERVING TEMPERATURE: 16 °C