



#BodegaCampoEliseo



www.campoeliseo.es



@BodegaCampoEliseo



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# HERMANOS LURTON



2019

2019 was a year of great drought with very little rain. There was no rainfall between November and August : only 230 mm accumulated in Rueda, being very little, even for this semi-arid region. The quality of the grapes was preserved, because even with this great drought there was no phenomenon of burning heat wave. The berries remained in a very healthy state. All our vineyards have an organic agriculture, certified for our red grape plots since 2019 and in transition for the white grape plots. We work without SSO2 and only correct our wines at the last moment in minimal doses.

## TERROIR

The dark, stony alluvial soil is sandy and silty, rich in calcium and magnesium.

## GRAPE VARIETIES

100% tempranillo

## AGE OF THE VINES

20 years.

## DENSITY & YIELD

5000 vines/ha

35 hl/ha.

## FIRST VINTAGE

1992

## WINEMAKING

Cold prefermentation between 4 and 5 days at 6°C with sustained extraction, punching and pumping over before alcoholic fermentation. Alcoholic fermentation in a concrete tank. After fermentation, long maceration period (1 month) without pumping over. Malolactic fermentation in French oak barrels. New barrels and also second use barrels. Indigenous yeast. Organic viticulture since 2017.

## AGEING

12 months

## WINEMAKER'S NOTE

A really elegant expression of Toro. It has violet and delicate cedar aromas, with a fresh, balanced and round palate, with rich and dense notes of redcurrant and apricot that glide smoothly over the tongue. There is a rim of acidity and a final touch of warmth with a subtle oak finish.

## FOOD-PAIRING

Aperitifs with Iberian sausage base. Cured sheep's milk cheese. Red veal stew.

## AWARDS

2018

91pts James Suckling

2017

91pts James Suckling



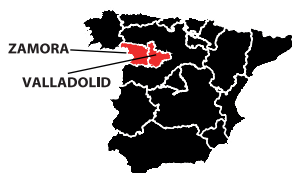
## APPELLATION

D.O. Toro

### EUROPE



### SPAIN



### TORO/RUEDA

