

HERMANOS LURTON

TEMPRANILLO



SPAIN



2022

During the 2024 vintage, rainfall remained in line with the historical average, concentrated in winter, with little rain during the growing season and light showers in September. Winter was mild and summer warm, though less intense than in the two previous years. It was a very favorable year in terms of vineyard health.

TERROIR

Gravel and loose sandy soils, rich in calcium and magnesium.

GRAPE VARIETIES

Tempranillo

AGE OF VINES

10 - 20 years old

DENSITY & YIELD

6 000 vines/ha
35 hl / ha

FIRST VINTAGE

2007

APPELLATION

D.O. Toro

WINEMAKING

After selection, the grapes are placed in an 80 hL tank for a 4 to 5-day cold maceration at 8 °C. Alcoholic fermentation then begins with gentle pump-overs. Part of the wine undergoes malolactic fermentation in concrete vats and the remainder in French oak barrels.

AGEING

Aged for 4 months in 225-litre fine-grain French oak barrels.



The wine displays a beautiful cherry-red colour with violet highlights along the rim.



It shows good intensity and freshness, with aromas of red fruits, floral notes and mineral touches.



On the palate, the wine is fresh, with a lively, fruity and floral character. The oak is well integrated and beautifully balanced.



Ideal with tapas, appetizers, cured meats, cheeses and grilled or sauce-based meat dishes. A highly gastronomic and versatile wine.

AWARDS

2022
92^{pts} - Vinous

2021
91^{pts} - Vinous

2020
BEST BUY
91^{pts} - Wine Enthusiast
92^{pts} - James Suckling
91^{pts} - Guía Gourmet
90^{pts} - Guía Peñín



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