

HERMANOS LURTON

TEMPRANILLO



SPAIN



2024

During the 2024 vintage, rainfall remained in line with historical averages, although, as has become common in recent years, it was concentrated during the winter months, with almost no rain during the vegetative cycle, except for light rainfall in September. Regarding temperatures, winter was not very cold and summer was warm, though not as intense as in the previous two years. From a sanitary point of view, it was a very favorable year with no significant issues.

TERROIR

Sandy soil with clay, gravel and rounded pebbles.

GRAPE VARIETIES

100% Tempranillo

AGE OF VINES

Between 10 and 20 years old

DENSITY & YIELD

High-density planting: 6,000 vines/ha
Bush-trained vines: 2,000 vines/ha
15 - 20 years 35 hl / ha

FIRST VINTAGE

2007

APPELLATION

D.O. Toro

WINEMAKING

After selection, the grapes undergo cold maceration for 4-5 days at 8°C in an 80 hl tank. Alcoholic fermentation then takes place with gentle pump-overs to extract tannins and aromas. Part of the wine ferments in concrete vats and part in French oak barrels.

AGEING

4 months in 225-liter fine-grain French oak barrels.



Beautiful cherry-red color with violet reflections along the rim.



Good aromatic intensity and freshness, with aromas of red fruits, floral notes and mineral notes.



The wine is fresh, with a cheerful, fruity and floral character. The oak is very well integrated and brings good balance.



An ideal wine for tapas, appetizers, cured meats, cheeses and grilled or sauce-based meats. A very gastronomic wine that pairs well with a wide variety of dishes.

AWARDS

2022

92^{pts} - Vinous
BRONZE MEDAL - Decanter

2021

91^{pts} - Vinous

2020

BEST BUY

91^{pts} - Wine Enthusiast
92^{pts} - James Suckling
91^{pts} - Guía Peñin
90^{pts} - Guía Gourmet



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