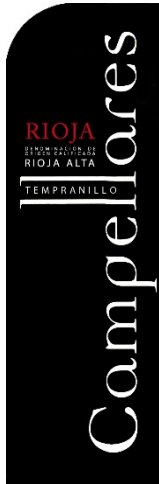# Campellares 2016 (Red Wine)

The cooperative winery is based in the town of Huercanos, Rioja Alta and was established in 1962. They are one of the largest land holders in Rioja with vineyards located across the Rioja Alta sub-region. The high quality and best known Spanish grape Tempranillo composes nearly 90% of the winery's plantings with vine age averaging over 40 years.

Appellation	Rioja D.O.Ca.
Grapes	100% Tempranillo, from bush vines averaging 50 years old
Altitude / Soil	500 meters / clay, chalky, limestone
Farming Methods	Traditional methods
Harvest	Hand harvested fruit
Production	Fermented in temperature controlled stainless steel tanks
Aging	Aged for a few months in tank prior to bottling
UPC / SCC / Pack	8436018560014 / / 12

Reviews:

"(all stainless steel) Vivid ruby. Fresh cherry and blueberry aromas are complemented by suggestions of candied rose and cracked pepper. Juicy and precise on the palate, offering lively dark fruit flavors that deepen slowly on the back half. Dusty tannins lend shape to a long, incisive finish that leaves a subtly sweet blue fruit note behind."
90 points *Vinous Media;* "Rioja Looks Back and Ahead" - February 21, 2019

"The 2016 Rioja "Campellares" from Bodegas San Pedro Apostol is produced from vines in excess of fifty years of age, but the wine is raised entirely in stainless steel tanks and made for early accessibility. The 2016 offers up a fine bouquet of black cherries, cassis, a nice dollop of Rioja spices, a good base of soil and a touch of cigar wrapper in the upper register. On the palate the wine is bright, full-bodied and tangy, with a good core, just a bit of backend tannin and fine focus and grip on the nascently complex finish. This is the bodegas' entry level bottling and it isvery well made, but I keep thinking fifty year-old vines deserve some extended aging in older American casks! This is a veritable steal at twelve dollars a bottle here in the US. 2018-2025."
89 points *View from the Cellar;* Issue #75 – May/June 2018