



TECHNICAL NOTE

Palacio del Camino Real is a return to the essence of Rioja wines from the 20th century, when the Garnacha variety played the leading role and a small percentage of white grape could be found too, when they were fresh, elegant, round and pleasant wines.



VARIETIES

85% Garnacha, 10% Tempranillo and 5% Viura.



ALCOHOL CONTENT

13.5 Vol%.



VINEYARDS

Old vineyards in the highest and coolest area in Rioja Alta, in limit conditions for vine growing.



HARVEST

Hand picked during the second and third weeks of October and transported to the winery in boxes and small trailers.



WINEMAKING AND AGING

Made in 30,000 kg vats. Fermentation occurs at a temperature of 25°C, and maceration is extended for 10 days. Aged in reused French and American oak barrels for a period between 3 and 4 months. A subsequent bottle refinement is carried out until it is released into the market.



TASTING NOTES

Honouring the freshness and fruitiness of the highest areas of La Rioja, Camino Real Garnacha is a wine that surprises for its pleasant bouquet and where red fruit nuances stand out. It is a fine and pleasant wine on the palate with a smooth and light tannin that makes it an easy wine to drink thanks to its perfect phenolic maturity.

Palacio del
Camino Real

GARNACHA



Presentation: 75 cl



TECHNICAL NOTE

Palacio del Camino Real is a return to the essence of Rioja wines from the 20th century, when the Garnacha variety played the leading role and a small percentage of white grape could be found too, when they were fresh, elegant, round and pleasant wines.



VARIETIES

60% Garnacha, 35% Tempranillo and 5% Viura.



ALCOHOL CONTENT

13,5 Vol %.



VINEYARDS

Old vineyards in the highest and coolest area in Rioja Alta, in limit conditions for vine growing.



HARVEST

Hand picked during the second and third weeks of October and transported to the winery in boxes and small trailers.



WINEMAKING AND AGING

Made in 30,000 kg vats. Fermentation occurs at a temperature of 28°C, and maceration is extended for 2 weeks. Aged in French and American oak barrels for 18 months. A subsequent bottle refinement is carried out until it is released into the market, with a total aging of approximately two years between both barrel and bottle.



TASTING NOTES

Palacio del Camino Real is a wine with an attractive ruby red colour and an impressive, complex nose where the nuances resulting from its aging perfectly integrate with the freshness and intensity of the grapes selected. It is a fresh, pleasant and balanced wine on the palate with a long aftertaste.



Palacio del
Camino
Real

CRianza



Presentation: 75 cl