



# Campeador

## VIURA 2023

**VARIETIES:** 100 % Viura.

**VINTAGE 2023:** After a growing season plagued by drought, the rains at the end of September had a very positive effect on ripening, giving the berries a good final balance. The grapes reached an excellent state of ripeness, with a good balance of alcohol, acidity, aromas and polyphenols. This allowed us to produce wines of quality and finesse that are truly representative of the characteristics of our vineyards around Haro. The Rioja Control Board awarded this vintage a rating of "Very Good".

**VINEYARD:** A single vineyard of Viura de Haro, with vines between 45 to 50 years old, is the origin of this wine. Its nutrient-poor soil, covered with pebbles, and its climate result in a great varietal typicity, rich in aromas, with a pleasant and elegant structure. A viura with enormous personality.

**WINE MAKING:** The grapes were harvested by hand the 2nd of October 2023. Alcoholic fermentation took place in stainless steel tanks at controlled temperature for fifteen days, in contact with the skins. In May 2024, ageing began in new 500-litre French oak vats. It remained in them for 8 months before bottling.

**TASTING NOTES:** Straw yellow colour with golden tints. Clean, lively and bright. The nose is a seduction of the aromatic capacity of a viura from special vineyards. Intense, fresh citrus and tropical notes. Perfectly integrated wood and some iodised notes. On the palate, harmony of fruit, with a tense but elegant acidity, saline, delicate and unctuous. A Viura that "breaks" the mould of the variety.

Total production: 2.600 bottles of 75 cl.

Alcohol: 13% pH: 3,24 Acidez: 5,4 g/L



*Martínez Lacuesta*  
BODEGAS EN  
HARO DESDE 1895