
TECHNICAL SHEET

OCAMPO VIJARIEGO NEGRO

VINTAGE / VARIETIES	2022/ Vijariego Negro.
VINEYARD	Family López Díaz Vineyard.
VINEYARD AGE	Over 30 years old.
TRAINING METHOD	Cordon Royat.
SOIL	Loamy Clay over Volcanic Soil.
GRAPE HARVEST	By hand in 18 kg. crates, in the first week of September.
ALCOHOLIC FERMENTATION	Spontaneous by native yeast in open concrete tanks.
MALOLACTIC FERMENTATION	In french oak Frudes of 1.500 lts and barrels of 500 lts.
AGING	9 month with its lees in french oak Frudes of 1.500 lts and barrels of 500 lts.
BOTTLING	Unfiltered / 2.665 uds.
ALCOHOL	12% Vol.
pH	3,64
TOTAL ACIDITY	5,10 g/l (in Tartaric Acid)
FORMAT	Burgundy bottle 75 Cl.
PACKAGING	6 bottle cases.

