



CASAJÚS VENDIMIA SELECCIONADA

R I B E R A D E L D U E R O



This wine is made with 100% Tinta Fina (Tempranillo) grapes from our vineyards located in Quintana del Pidio, in the heart of the Ribera del Duero appellation in the province of Burgos.

Harvest was done by hand and the grapes were brought into the winery in small stainless steel trays. Once in the winery, the fermentation took place in a small stainless steel tank of 10,000 liters with a rigorous temperature control to keep the freshness of the juice and develop its aromatic potential.

In the winery's quiet aging room, the wine rests inside french oak barrels to perfectly knit the characteristic red fruit tones with the new oak aromas.

CASAJÚS VENDIMIA SELECCIONADA TASTING NOTES

VISUAL

This wine shows a dense ruby/purple color almost opaque.

NOSE

Intense, with lots of nuances and aromas of sweet berries, truffles and spice with notes of the typical licorice from the Tinta Fina (Tempranillo) varietal.

TASTE

Powerful attack with an initial velvety impression that is followed by a cascade of blackberry and licorice hints with mineral nuances. It is ample and rich with impressive sweet fruit tannins for this 6 months aged wine, unique example of a Tinta Fina made from 85 year old vines.

We recommend serving this wine at around 60° F or 16° C



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