



— BODEGAS CASAJÚS —
CASA JÚS
Ribera del Duero
DENOMINACIÓN DE ORIGEN
BLANCO
FERMENTADO EN BARRICA

White wine from the Ribera del Duero made with grapes of the Albillo Mayor variety (95%) and other white varieties (5%), all of them from the old vineyards owned by the family and planted in Quintana del Pidio at the beginning of the 20th century.

It is made and remains in wooden barrels for 12 months, which makes the wine more complex with special characteristics that improve over time.

This wine, like all those made at Bodegas Casajús, is cared for with extreme sensitivity, honesty and a lot of passion. Enjoy it!!

TASTING NOTES

VISUAL

Very clean and crystalline with a straw yellow colour.

NOSE

Aromas of white pulp fruits (apple and pear).

TASTING

It stands out for its creaminess, memories of stone fruit, lychees and white fruit. The barrel leaves some spicy notes. It is tasty with a great volume and a feeling of freshness that makes it agile. Aftertaste with citrus details.

It is a limited production.

It is ideal to accompany fresh fish and seafood, rice and pasta dishes with a creamy sauce. It also pairs well with low-fat delicatessen products.

To taste it, it is advisable to take it at a temperature between 9° and 12° C.

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