



CASAJÚS

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

RESERVA

Casajús Reserva is a wine made with 100% Tinta del País (tempranillo) grapes from vineyards planted by our family in 1920 in the areas of Quintana del Pidio, located in the heart of the Ribera del Duero.

The harvest is carried out at the optimum moment of maturation, when there is a balance among acidity, sweetness and other favorable phenolic parameters to produce aging wines.

In the production cellar, the destemmed grapes are fermented in small stainless steel tanks with a capacity of 5,000 litres, which helps us to maintain a strict temperature control, a determining factor during vinification.

Its aging in American and French oak barrels for 14 months shows its powerful structure, and later to assemble and soften the tannins of the barrel and the variety, it will remain in the bottle for at least 24 months, which will also provide refinement and harmony in the whole of its body.

TASTING NOTES

VISUAL

Nice intense and clean cherry red colour, a sign of its good aging.

NOSE

Very ripe grapes of great aromatic richness, spicy, floral, mineral notes and the toasted aromas provided by the barrel achieve an excellent combination with the fruitiness of the wine.

TASTING

Above all, strength stands out, a reflection of the good grape with which it has been made, a feeling of fullness, as well as softness. The tannins of the grape blend with those of the barrel and the aftertaste is a good reminder of red fruits, mineral touches, spices and toast. Ready for its full tasting.

Due to the long aging process in the bottle, this wine can create some precipitation, so we recommend decanting.

To fully enjoy the sensations of this wine, the ideal drinking temperature is between 15° and 18 °C.

BODEGAS J.A. CALVO CASAJÚS S.L.
c/ CERCADOS S/N

09370 QUINTANA DEL PIDIO - BURGOS - ESPAÑA

TEL/FAX: (+34) 947 54 56 26

E-mail: info@bodegascasajus.com

www.bodegascasajus.com

