



SPLENDORE
ROSADO
RIBERA DEL DUERO

RIBERA
DEL
DUERO

It is a wine made by Bodegas Casajús with 90% Tinta del País (Tempranillo) and 10% Albillo grapes from old vineyards planted by the family in the areas of Quintana del Pidio on sandy-loam soils and protected from the North by small mountains of pines and bushes.

Wine made with the first grapes harvested. The grapes are pressed directly and fermented in a stainless steel tank at a low temperature. This allows us to obtain all the aromatic potential of the two varieties while preserving the characteristics of fruitiness, bulk and finesse of the traditional rosés from Ribera del Duero.

TASTING NOTES

VISUAL

Clean and bright raspberry-red wine.

NOSE

Aromas of moderate intensity with an elegant touch of exotic fruits and predominantly wild red berries, strawberry and raspberry, characteristic of the variety.

TASTING

It creates a certain natural sweetness backed by the pleasant acidity that is prolonged in a long and persistent fresh finish, enveloping flavors.

It is ideal for hot days and as an aperitif with tapas. Also for egg-based dishes, accompany rice and pasta, generally with low-fat meals.

To fully enjoy the sensations of this wine, we recommend drinking temperature between 8° and 10° C.

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