



VALPIDIO is a wine from Bodegas Casajús, led by José Alberto Calvo Casajús, a winegrower with a great family tradition from the municipality of Quintana del Pidio, belonging to the Ribera del Duero Denomination of Origin.

Made entirely with grapes of the native variety Tinta del País (Tempranillo) from the small vineyards planted in Quintana del Pidio, a controlled production that includes harvesting by hand.

In the winery, the destemmed grapes are fermented in small stainless steel tanks with a capacity of 10,000 litres, which helps us maintain a tight control of temperatures.

Once the alcoholic and malolactic fermentation is done, it goes to French and American oak barrels of 225 and 500 liters where it continues with the aging process, perfectly assembling the aromas from the barrel with the red fruits characteristic of the variety.

TASTIN NOTES

VISUAL

Very beautiful garnet red colour with violet tones of great intensity.

NOSE

On the nose, the high concentration of aromas of ripe red fruit stands out. Good integration with the aromas from the barrel, the toffees ...

TASTING

Great volume in the mouth, it is very balanced with freshness, it reminds us of fruits such as blackberry, cherry ... The sensation of amplitude and unctuousness stand out. Great harmony of red fruit in aftertaste and length in the mouth.

The pairing is perfect for the new cuisine based on cheeses, sausages, all kinds of roast meats and stews.

To fully enjoy the sensations of this wine, we recommend the ideal drinking temperature between 14° and 16° C.

BODEGAS J.A. CALVO CASAJÚS S.L.

c/ CERCADOS S/N

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