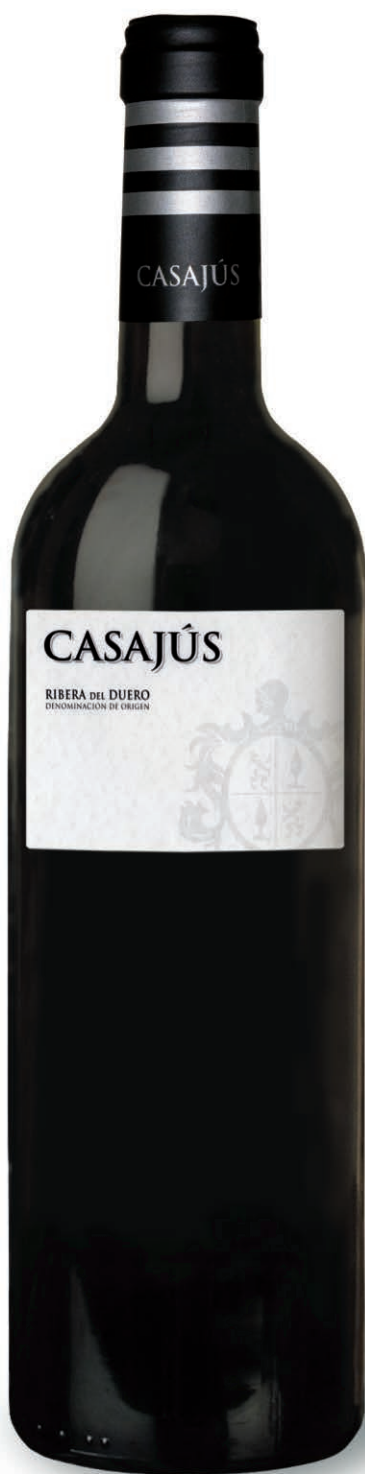




CASAJÚS

BARRICA

RIBERA DEL DUERO

RIBERA
DEL
DUERO

It is a single varietal Tinta del País wine (Tempranillo) from vineyards planted more than 50 years ago in the area of Quintana del Pidio.

The ripening of the grapes has been exceptional accompanied by a balanced acidity also achieving high values in phenolic parameters, a very favorable situation to produce especially wines for aging.

The grapes are harvested by hand to help us select the fruit in the vineyards and then transported to the winery in small stainless steel tubs. In the winemaking cellar the destemmed grapes are fermented in small stainless steel tanks of 10,000 and 20,000 liters of capacity ideal to maintain a strict control of temperature and promote fermentations.

In the aging cellar the wine remains 6 months in American and French oak barrels. The aromas from the barrels are perfectly blended with the red fruits characteristic of the variety.

TASTING NOTES

VISUAL

Very nice garnet red color with violet tones of great intensity.

NOSE

The nose highlights the high concentration of aromas of very ripe red fruit, raspberry and licorice. Good integration with the aromas coming from the barrel, toffee...

TASTING

Great volume in the mouth that is very balanced with the freshness due to the relative youth of the wine where the sensation of breadth and unctuousness stands out. Great harmony of red fruit in the aftertaste and length in the mouth.

Perfect pairing with sausages, cheeses, stews 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.

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