



# CASAJÚS FINCA DOÑA LEN

RI  
BE  
RA  
DEL  
DUERO

RIBERA DEL DUERO

It is a wine made with 100% Tinta del País (Tempranillo) grapes from the vineyards planted by Jose Alberto in his youth, more than 30 years ago, in his hometown, Quintana del Pidio, located in the heart of the Ribera del Duero. With this wine we want to highlight the freshness of the red fruits notes from the variety and the delicacy of a well-made red wine. In the production cellar, the destemmed grapes remain at a temperature of 5° C to extract all the fruit potential of the variety. It is fermented in small stainless steel tanks with a capacity of 5,000 litres that helps us to have a rigorous control of the temperature.

In the aging cellar, the wine remains for 12 months in 500-litre second-year American and French oak barrels, perfectly blending the soft toasts of the barrel with the red fruits of the wine.

## TASTING NOTES

### VISUAL

Intense bright cherry colour, clean and with garnet red edges that denote its careful preparation and aging.

### NOSE

The fresh fruity notes of sour cherries and full ripe raspberries stand out, combined with soft notes of fine toast from the barrels.

### TASTING

Vigorous broad and suggestive; soft attack and, at the same time, concentrated. All the nuances that we have appreciated in the nose are confirmed in the aftertaste. The lively and ripe red fruit, the toasted ones combine perfectly with the roundness and creaminess of the tannins, very balanced, it is tasty and invites you to continue tasting it.

This wine is perfect to drink with cheeses, sausages, stews and red meats.

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](mailto:info@bodegascasajus.com)

[www.bodegascasajus.com](http://www.bodegascasajus.com)

