



CASTILLO
CLAVIJO

WINES FROM THE HEART OF RIOJA



MONTE CLAVIJO

Rosé

GRAPE VARIETIES:

60% Tempranillo, 30% Viura and 10% Garnacha.

VINEYARDS:

A selection of younger vines with an average age of 10 years.

HARVEST:

Manual, in small trailers.

VINIFICATION:

In stainless steel tanks. The free-run juice is fermented at a controlled temperature of 15 °C.

TASTING NOTES: This Rosé offers a blend of raspberry and cherry flavours from the Tempranillo grapes combining elegantly with hints of wild strawberry and freshness coming from the Viura and Garnacha.

A refreshing wine to enjoy with all kinds of snacks and mild pasta and rice dishes.
