



# CASTILLO CLAVIJO

*Blanco*

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



THE CASTILLO CLAVIJO HAS BEEN STANDING GUARD OVER OUR VINEYARDS IN THE HEART OF RIOJA SINCE THE 10TH CENTURY. OUR PRIVILEGED LOCATION AROUND ALBERITE IS IDEALLY SET, BENEFITTING FROM THE DIFFERENT CLIMATIC INFLUENCES THAT COMBINE TO CREATE WINES OF GREAT COMPLEXITY, TASTE AND ELEGANCE.

### *Grape Variety*

90% Viura, 10% Tempranillo Blanco.

### *Vineyards*

A selection of younger vines with an average age of 20 years located in the heart of Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted at higher altitudes in order to maximize the variety's fresh, fruity nature.

### *Harvest*

Manual, in small cases during beginning September.

### *Vinification*

Clusters are macerated at low temperature in stainless steel tanks and the resulting free-run juice is fermented at a controlled temperature of 14°C and then kept on its fine lees for at least 4 months before bottling.

### *Tasting Notes*

Outstanding dry, fruity, crisp white wine showing stunning aromas of apple, lime peel and lemon verbena, with some bitter flavors of grass and hazelnut on the finish. A great aperitif and very versatile wine pairing with all sorts of white meats, seafood and Asian Food (sushi, coconut curries, etc).



Serving temperature 8°C