



CASTILLO CLAVIJO

Fermentado en Barrica

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, 5% Malvasía and 5% Garnacha Blanca.

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

Fermented in American and French oak barrels.

Ageing

After fermenting, the wine was kept for at least 6 months on its fine lees in the same oak barrels.

Tasting Notes

An alternative to discover Rioja's indigenous white varieties. A wine loaded with nuances and intense aromas of ripe white fruit, citric, mineral, honey and butter. Well rounded, fleshy fruit as well as a lively, crisp, luscious and complex finish to be paired with smoked foods, blue fish, white meats, rice dishes and cheeses.



Serving temperature 8°C