



# CASTILLO CLAVIJO

*Graciano*

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*

100% Graciano.

### *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 end of September.

### *Vinification*

In stainless steel tanks at a controlled temperature of 26°C and kept on its fine lees for at least 4 months before bottling.

### *Tasting Notes*

Deep, almost opaque red violet colour showing intense floral aromas and notes of ripe dark fruit (blackberries, plums), backed with a balsamic core with mineral hints. Very well-balanced on the palate with lots of ripe dark fruit and soft tannins wrapped with a nice acidity. Ideal wine to be paired with all sorts of red meat, stews and barbecues, as well as game dishes.



Serving temperature 16°C