CASTILLO CLAVIJO

Gran Reserva

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% Tempranillo, 5% Graciano, 5% Mazuelo.

Vineyards

A selection of older vines with an average age of +30 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 mid September.

Vinification

In stainless steel tanks at a controlled temperature of 26 ºC.

Ageing

At least 24 months in American and French oak barrels and 36 months of bottle ageing.

Tasting Notes

The most classic Rioja style and faithful reflection of the tradition of long ageing. A velvety, spicy and elegant red with intense aromas of ripe fruit, mineral notes, vanilla, tobacco and cedar wood. A wine to discover Rioja in all its magnitude and a great companion to any conversation or company on special occasions.

Serving temperature 16ºC

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