



CASTILLO CLAVIJO

Madurado en Bodega

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% Tempranillo.

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 mid September.

Vinification

In stainless steel tanks at a controlled temperature of 26°C.

Ageing

6 months in American and French oak barrels.

Tasting Notes

A different way of approaching aged Rioja wines. It stands out for its balance between dominant fruit and short barrel ageing. On the nose displays attractive wild berries, spices and a fresh appetizing flavors. Attractive and ideal to be enjoyed as aperitif and to be paired with all sorts of white and red meats, as well as pasta, rice and vegetable dishes.



Serving temperature 16°C