



# CASTILLO CLAVIJO

*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*

95% Tempranillo and 5% Graciano.

### *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°C.

### *Ageing*

At least 18 months in American and French oak barrels and 18 months of bottle ageing.

### *Tasting Notes*

A clear example of the elegance and silkiness of the classic Rioja Reservas but displaying a more modern profile. A rich and complex wine with intense aromas of ripe dark and red fruit, cinnamon and persistent notes of spices. Very versatile with all kinds of Mediterranean cuisine, meat recipes and all sort of cheeses.



Serving temperature 16°C