



CASTILLO CLAVIJO

Rosado

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

50% Tempranillo, 30% Viura, 20% Garnacha.

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

The free-run juice is fermented in stainless steel tanks, at a controlled temperature of 15°C and then kept on its fine lees for at least 4 months before bottling.

Tasting Notes

An excellent example of the classic rosé from Rioja (aka Clarete) showing an intense, fruity and refreshing character. The Tempranillo adds structure and cherry notes, while the Viura provides a complex and refreshing touch backed with the attractive aromas of red fruit (raspberries) and spices provided by the Garnacha. This perfect picnic wine is very versatile and great match with pasta and rice dishes, barbeques, tapas and exotic food (Mexican, Indian, etc)



Serving temperature 10°C