



CASTILLO CLAVIJO

Tempranillo Blanco

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 blanco.

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

This grape variety (exclusive to Rioja) comes from a natural genetic mutation found in a single bunch of a Tempranillo red vine, discovered in 1988 in an old vineyard in the heart of Rioja. It has a fruity, intense profile, unfolding aroma of white flowers, notes of tropical fruits and some mineral touches. On the palate, this wine shows lively acidity, pairing well with fish and white meat, all kinds of tacos, ceviches, seafood risotto, soft cheeses, etc.



Serving temperature 8°C