



# CASTILLO CLAVIJO

*Tempranillo*

**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 tanks at a controlled temperature of 26°C and kept on its fine lees for at least 4 months before bottling.

### *Tasting Notes*

A fruity wine, representative of the virtues of the Tempranillo variety displaying intense floral aromas, with red and dark fruit notes and delicate hints of black licorice. A fun and refreshing red wine, very versatile and perfect to enjoy every day favorites or any mediterranean dish, such as vegetables, pasta, rice and, of course, all sort of tapas.



Serving temperature 16°C