

Casajús Selección

Tasting note

Dark cherry red colour with garnet tones, a sign of good maturation. Aromas of ripe black fruits (blackberries and cherries) combined with hints of rosemary, thyme and soft vanilla. Volume and velvety softness in the mouth with a tasty long finish.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

This wine goes well with all kinds of stews, lamb, matured red meat, Iberico ham and various cheeses.

Vinification

Casajús Selección is made from the special selection of grapes that grow in our small vineyard called La Travesaña with a currently controlled production of about 1.5 Kg of grapes per vine. The fermentation of the hand-picked grapes has taken place with strict temperature control. The wine has aged for 12 months in French and American oak barrels, followed by maturation in the bottle.

Surrounding area

Ribera del Duero is an important wine region in Castilla y Leon, northern Spain. Its good reputation comes from the high quality wines made from "Tinto Fino" known as the local red Tempranillo grape. The specific character of the wines is the result of good weather conditions (dry and long summers, cold winters) and the soil of slate and limestone, which together create a unique terroir. The small winery is situated in the district of Quintana del Pidio within the D.O.C. Ribera del Duero.



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Wine description

<i>Zone</i>	D.O.C. Ribera del Duero
<i>Variety</i>	100% Tempranillo
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.

