

Casajús Barrica

Tasting note

Dark garnet red colour with intense purple tones. Despite its special maturation and concentration, this wine has a surprisingly fresh taste. Aromas of ripe raspberries and liquorice combined with soft vanilla tones. Volume balanced with freshness and softness in the mouth and a fruity long finish.

Serving temperature

Recommended serving temperature between 17-19°C.

Gastronomy

This wine goes well with all types of stews, matured red meats, various Spanish sausages and cheeses.

Vinification

Produced from our at least 50 year old vines from one plot (Single Vineyard). The fermentation of the hand-picked grapes has taken place in small barrels followed by a minimum of 6 months maturation in French and American oak barrels. The aromas are blended perfectly, resulting in a beautiful, balanced flavour.

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.



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.



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