

Casajús Finca Doña Len

Tasting note

Intense bright cherry red colour with garnet tones. Ripe black fruit (blackberries and cherries) aromas combined with soft vanilla thanks to the wood ageing. Soft and very balanced tasteful long finish, which confirms the appreciated nuances through the nose.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

This wine goes well with stews, red meat and various cheeses.

Vinification

Produced with 100% Tinta del País (Tempranillo) grapes from the vineyards that are planted by the winemaker more than 30 years ago. The production takes place at a constant temperature of 5 °C. The wine matures in French and American oaks in the wine cellar for at least 12 months, 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" (Tinta del País) 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

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

Logistic Information

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



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