

# Casajús Crianza

## Tasting note

Dark cherry red, garnet colour with expressive tones thanks to the wood ageing. Aromas of ripe black fruit combined with hints of rosemary, thyme, flowers and roasted nuts. Powerful in the mouth, a reflection of the fine grape variety the wine is made of. Fullness together with softness and hints of minerals, spices and wood. Long finish with the beautiful taste of red fruit.

## Serving temperature

Recommended serving temperature between 17 - 19°C.

## Gastronomy

This wine goes well with stew, BBQ, lamb, dark chocolate and various matured cheeses.

## Vinification

Produced from our at least 50 year old vines planted by our family of one plot (Single Vineyard). The fermentation of the hand-picked grapes has taken place in small barrels followed by at least 14 months of maturation in French and American oak barrels. The maturation of at least 6 months in the bottle brings harmony and refinement to the wine.

## 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.

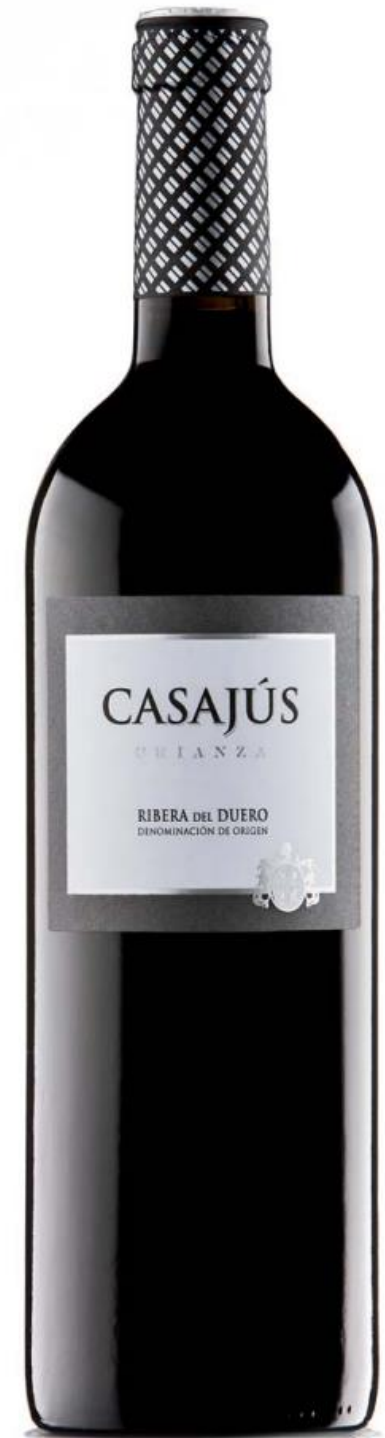


## Wine description

<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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