

Casajús NIC

Tasting note

Intense cherry red colour. Fine aromas of toasted nuts due to wood aging with on the background fresh fruit and red earth. Lots of volume in the mouth with a combination of wood and fruit, lively tannins and a creamy finish.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

This wine goes well with all types of cold meats, red meats, stews and cheeses.

Vinification

Produced with 100% Tinta del País (Tempranillo) grapes from vineyards that are planted in 1920. Vinification takes place according to a new concept in 500-liter French oak barrels from the Tronçais area. The entire process of vinification and aging takes about 24 months and is carried out very carefully to extract the best qualities from the grapes. We are producing a limited number of bottles of this 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 heart of 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>	4 pcs.



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