



CASTROVIEJO

RIOJA GRAN RESERVA

VARIETAL: 85% tempranillo 10% garnacha 5% graciano

VINTAGE: 2007 **ALCOHOL:** 13,5%

WINEMAKER: Javier Gil

WINEMAKING:

Special wine made with a selection of the best Tempranillo grapes from the “Castroreal” vineyard, a plot with vines over 60 years’ old. Made following the traditional method of stemmed grapes, the wine has undergone maceration for 24 days, the first three days in the cold and then at a controlled temperature for the remaining 21 days. Malolactic fermentation in new French-oak casks and subsequent ageing on the lees in the same cask before continuing to age for a further 20 months in American oak and 24 months rounding off in the bottle..

COLOUR : Lovely cherry colour, medium-high depth and a slightly orange tinged rim. Slow-running but abundant legs.

AROMA: Ripe red fruit nose (blackberries and plums) over an intense, fragrant base dominated by toasted, roasted oak, vanilla and stewed fruit.

PALATE: Full, fairly complex and meaty in the mouth, with a more than pleasant final touch marked by very silky, firm tannins. Long, lingering aftertaste.

TASTING NOTES

THE REGION: LA RIOJA



THE WINERY & FAMILY

PASTOR DIAZ
BODEGAS

Chalky clay soils: yellowish in colour, made from limestone or sandstone deposits from the Tertiary period, which are not very fertile.

The climate for our vines is totally linked to the topography created by the Ebro basin. Three different kinds of climate combine in perfect harmony to create an ideal microclimate for growing grapes: first the Mediterranean influence which comes up the Ebro valley from the sea, then the Atlantic or Ocean climate coming in from the north and finally the Continental air stream from neighbouring Castile, attenuated by the presence of the imposing mountains of the central massif.

Pastor Diaz Family has been growing vines, making Rioja wine and producing olive oil for as long as anyone can remember. In both cases, back beyond the 19th century, curiously the last four generations were all born with the same name: G O N Z A L O P A S T O R
Bodegas Pastor Díaz have the latest winemaking and ageing equipment in a “bodega” which has been continuously extended over the years, always the aim of improving the quality of the wines. The capacity of their vinification facilities is for a maximum of 1,000,000 litres, with 1,200 American-oak and 600 French-oak casks and an average stock of 400,000 bottles of wine.