



CASTROVIEJO

RIOJA CRIANZA



VARIETAL: 85 % tempranillo 10% garnacha 5% mazuelo

VINTAGE: 2013 **ALCOHOL:** 13,5%

WINEMAKER: Ventura Lasanta

WINEMAKING:

Special selection of Tempranillo and Garnacha grapes from our own vineyards. Made following the traditional method of stemmed grapes and fermentation at a controlled temperature and maceration for 18 days. Aged in American- and French-oak casks for at least 12 months and then left to rest in the bottle until release for sale.

COLOUR: Cherry red with ruby hues and a violet rim.

AROMA: On the nose it reveals a surprising and harmonious blend of fruit and wood, showing us from the start the lovely, intense aromas of its ageing: new oak, toasted wood, vanilla and spices, before giving way to very ripe, jammy fruit and dark berries.

PALATE: It has a meaty mouth-feel, long and rich, with lots of body and a pleasant finish marked by very ripe tannins. Medium aftertaste again marked by the balance between fruit and oakiness.

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.

TASTING NOTES

VINTAGE 2013:
GRAND OR CONCOURS
MONDIAL DU BRUXELLES

THE REGION: LA RIOJA



THE WINERY & FAMILY

PASTOR DIAZ
BODEGAS