

TASTING NOTES

THE REGION: LA RIOJA



THE WINERY & FAMILY



CASTROVIEJO

RIOJA RED

VARIETAL: 100% Garnacha

VINTAGE: 2015 ALCOHOL: 13.5 % AGING: 6 months in american &

french oak barrels WINEMAKER: Ventura Lasanta

WINEMAKING:

Age of the vineyard: 40 years Altitude of the vineyard: 450 mts

Type of soils: limestone

Climate: Mediterranean influence

The grape macerates in cold for 5 days before performing the

alcoholic fermentation, at a controlled temperature of 25a.

this wine is aged for 6 months in American and French oak barrels. Subsequently it is refined in the bottle for about 6 months until it is

commercialized.

COLOUR: beautiful cherry color, clean, bright.

AROMA: red fruit confit with certain floral memories

PALATE: in the mouth it results a silky, harmonious and very gustative wine. Memories of spicy aromas together with aromas from aging in oak

barrels. Soft tannins and good acidity with long aftertaste.

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.