



# CASTROVIEJO

## RIOJA RESERVA



**VARIETAL:** 90% tempranillo 10% graciano

**VINTAGE:** 2010 **ALCOHOL:** 13,5%

**WINEMAKER:** VENTURA LASANTA

### WINEMAKING:

Selection of Tempranillo and Graciano grapes from the estate's oldest vineyards. Made following the traditional method of stemmed grapes, fermented and macerated for at least 21 days at a controlled temperature. Aged for at least 24 months in French- and American-oak casks which are no more than 2 years' old, and subsequent rounding off in the bottle before release for sale.

**COLOUR:** Ruby red, with medium depth of colour and an amber-orange rim.

**AROMA:** On the nose very intense, fragrant aromas evolve through dark-berried fruit, very ripe blackberries and bramble jelly, over a base of new oak, chocolate, spices, vanilla and lovely toasted nuances.

**PALATE:** In the mouth it unveils great personality, with very silky, soft tannins which make it round and balanced. It leaves a very pleasant, lingering aftertaste in its path.

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

2012 VINTAGE:  
SILVER MEDAL AT DECANTER

### THE REGION: LA RIOJA



### THE WINERY & FAMILY

PASTOR DIAZ  
BODEGAS