



CASTROVIEJO

RIOJA TEMPRANILLO

VARIETAL: 100% Tempranillo
VINTAGE: 2015 **ALCOHOL:** 13%
WINEMAKER: Ventura Lasanta

ORGANIC

WINEMAKING:

Stringent selection of the best Tempranillo grapes from estate vineyards grown according to the practices of organic farming, seeking the greatest harmony with the environment. Made following the traditional method of stemmed grapes and 48 hours cold maceration prior to fermentation and maceration for 21 days in stainless steel vats at a controlled temperature. Aged for 4 months in new French- (50%) and American-oak (50%) casks with subsequent rounding off in the bottle.

COLOUR: Black-cherry colour with a violet rim.

AROMA: On the nose you discover a perfect mingling of ripe fruits and berries, spices and toasted, charred oak aromas.

PALATE: In the mouth it is meaty and round, with character and soft, ripe tannins and a long, lingering aftertaste.

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

THE REGION: LA RIOJA



THE WINERY & FAMILY

PASTOR DIAZ
BODEGAS