



# CASTROVIEJO

## RIOJA JOVEN

**VARIETAL:** 100% Tempranillo

**VINTAGE:** 2015 **ALCOHOL:** 13,5%

**WINEMAKER:** Javier Gil

### WINEMAKING:

Grapes from our highest-altitude vineyards which are going to give our wines freshness, moderate acidity and fruitiness, the typical qualities of the best young wines.

Made following the traditional method of stemmed grapes, 24 hours' cold maceration with the skins and subsequent fermentation at a controlled temperature.

**COLOUR:** Black-cherry colour with a violet rim, clear and starbright.

**AROMA:** Intense nose with an excellent expression of primary aromas dominated by red and black berries over a sweet, floral base, recalling especially irises.

**PALATE:** In the mouth it proves fresh and soft, very fruity with a bit of bite. With pleasant, moderate crispness and a very fruity finish and 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



# CASTROVIEJO

## RIOJA TEMPRANILLO

**VARIETAL:** 100% Tempranillo

**VINTAGE:** 2015 **ALCOHOL:** 13,5%

**WINEMAKER:** Javier Gil

### WINEMAKING:

Special selection of our best Tempranillo grapes picked at the peak of ripeness, the moment at which the grape reveals its finest qualities, qualities which have made this grape the queen of the Rioja vineyard. Made following the traditional method of stemmed grapes, 24 hours' cold maceration with the skins and subsequent fermentation at a controlled temperature, followed by 6 months' cask ageing.

**COLOUR:** Black-cherry colour with a violet rim.

**AROMA:** Intense aromas of red and black berries with hints of liquorice, typical of the best Tempranillo grapes, over a lovely base of clean oak, vanilla and tasting aromas recalling its brief period in the oak.

**PALATE:** In the mouth it is fresh and tasty, rounded and balanced, with good acidity and a fruit and vanilla finish with the right persistence

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## RIOJA CRIANZA

**VARIETAL:** 85 % tempranillo 10% garnacha 5% mazuelo

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

**WINEMAKER:** Javier Gil

### 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.

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## RIOJA RESERVA

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

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

**WINEMAKER:** Javier Gil

### 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.

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# 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.

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