

CASTILLO DE SAJAZARRA

RESERVA

THIS WINE IS CRAFTED FROM GRAPES GROWN IN OUR OWN VINEYARDS. THEY LIE IN CLAYEY-LIMEY SOIL AT AN ALTITUDE BETWEEN 550 AND 700 MTS. IN THE RAIN SHADOW OF THE OBARENE MOUNTAINS. AFTER THE HARVEST AND MANUAL SELECTION THE WINE AGES IN AMERICAN AND FRENCH OAK BARRELS FOR 24 MONTHS, SPENDING THE REST OF ITS MATURATION IN THE BOTTLE. A MODERN WINE THAT WANTS NOTHING IN TYPICALITY.

| TASTING NOTES • CASTILLO DE SAJAZARRA RESERVA | |
|---|---|
| COLOUR | ATTRACTIVE, DEEP CHERRY WITH VIOLET GLINTS. |
| NOSE | INTENSE AND COMPLEX, BLENDING RIPE FRUIT WITH THE TOBACCO, SPICES AND MEDICINAL NOTES CONTRIBUTED BY THE WOOD. |
| PALATE | CREAMY, WITH A SOLID STRUCTURE; MATURE, SLIGHTLY DRYING TANNINS. HARMONIOUSLY BALANCED AND LONG, IT IS A WINE THAT IS SPLENDID NOW AND BODES WELL FOR THE FUTURE. |
| GRAPE VARIETIES | 98% TEMPRANILLO, 2% GRACIANO AND GARNACHA. |
| RECOMMENDED SERVING TEMPERATURE: 16-18°C | |

| FORMATS AVAILABLE | | | |
|-----------------------------------|-------|-----------|------|
| CONTENT | UNITS | CARDBOARD | WOOD |
| 0,50 L. | 12 | ■ | |
| 0,75 L. | 6 | ■ | ■ |
| 0,75 L. | 12 | ■ | |
| 1,50 L. | 6 | ■ | |
| 5 L. | 1 | | ■ |
| FOR OTHER FORMATS, PLEASE ENQUIRE | | | |

