

THE STRENGTH OF A NAME

EXCELENCE BORN OF THE UNIQUENESS OF A LAND, ITS CLIMATE AND ITS ENVIRONMENT



NORTH FAÇADE OF THE CASTLE AND VINEYARDS ON THE PROPERTY. BUNCHES OF GRAPES READY FOR THE HARVEST.



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CASTILLO DE
SAJAZARRA
RESERVA

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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.

VINEYARDS AT THE LIMIT

48 HECTARES OF OUR OWN VINES, MOSTLY TEMPRANILLO, LYING IN THE RAIN SHADOW OF THE OBARENE MOUNTAINS, AT AN ALTITUDE BETWEEN 550 AND 700 METERS AND LESS THAN 3 KMS. AWAY FROM THE WINERY. THE LOW-FERTILITY, CLAYEY-LIMEY SOIL IS DRY FARMED.



UTMOST CARE

EVERY VINE UNDERGOES LEAF TRIMMING AND REMOVAL OF EXCESS CLUSTERS IN ORDER TO ADJUST THE QUANTITY OF THE HARVEST TO ITS POTENTIAL. OUR WHOLE YIELD IS HANDPICKED IN 25-KG. CRATES. IT THEN GOES THROUGH A MANUAL SELECTION.



PERSONALISED CRAFTING

THE FERMENTATION IS CARRIED OUT IN FRUSTOCONICAL STAINLESS STEEL VATS OF A CAPACITY BETWEEN 5000 AND 9000 LITRES WITH AUTOMATIC TEMPERATURE CONTROL AND MICRO-OXYGENATION. EACH SINGLE VINEYARD IS HARVESTED AND VINIFIED SEPARATELY TO BRING OUT ITS SINGULAR CHARACTER.

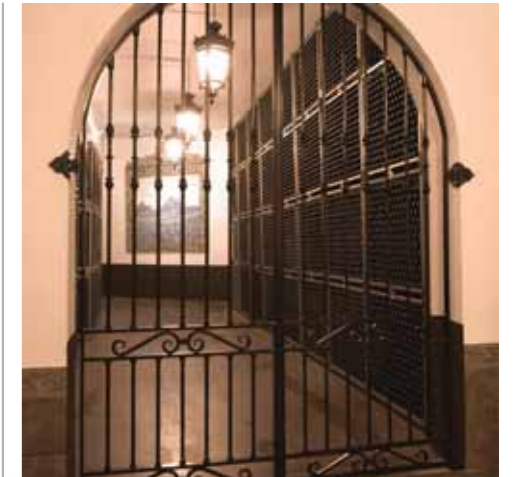


NOBLE BARRELS

THE WINE AGES FOR 24 MONTHS IN AMERICAN AND FRENCH OAK BARRELS, ALTERNATING NEW ONES WITH OTHERS OF UP TO 4 YEARS OF AGE. WE USE BARRELS OF DIFFERENT ORIGINS AND DEGREES OF TOASTING IN ORDER TO OBTAIN AS COMPLEX A SENSORIAL PALETTE AS POSSIBLE.

REPOSE

AFTER THEIR TIME IN THE BARRELS, ALL OUR WINES ARE PLACED IN THE LARGE FRENCH OAK VATS WHERE THEIR DEPOSITS/SEDIMENTS SETTLE AND THEY ACQUIRE ROUNDNESS IN A NATURAL WAY: WE DO NOT CLARIFY, CHILL OR FILTER OUR RED WINES. THEY FINALLY GO TO THE BOTTLE RACKS, WHERE THEY WILL SPEND NO LESS THAN 10 MONTHS MATURING.



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

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