



CASTILLO DE SAJAZARRA

RESERVA

VITICULTURE

Wine from more than 50 hectares of the winery's vineyards located in Sajazarra and the surrounding area. Our vines grow on the southern slopes of the Obarenes hills, in chalky clay soil, between 500 and 700 metres above sea level and with a north-south orientation. They are trained along trellises, with a planting density of 3,200 vines per hectare and no irrigation.

The vines are grown by means of integrated production, without the use of herbicides, chemical fertilisers or systemic pesticides, ensuring the grapes and their skins mature optimally, as well as with the utmost respect for the environment.

A lot of "canopy management" is carried out, such as removing laterals (new buds) and suckering (removing shoots from previous years), as well as removing some

leaves and grapes, always striving to achieve maximum exposure to the wind and sun, improve the microclimate at cluster level and adjust production to the required level of quality.

The grapes are harvested into 20 kilo boxes and manually sorted to ensure maximum quality.

VINIFICATION

Alcoholic fermentation for 9 days and maceration on the skins for 15 days. Automatic temperature control, with a maximum of 26 degrees. Gentle pumping over and manual cap immersion, depending on the needs of each day. The 25% made the malolactic fermentation in new french oak barrels.

AGEING

The wine is aged for 24 months in American and French oak casks, alternating new and old casks (no more than 4 years in age). It then remains in large wooden vats for another 6 months, where it is naturally stabilised via sedimentation. Once this process is complete, the wine is laid down in the bottle.

TASTING NOTES

Attractive, deep cherry with violet glints. Intense and complex, blending ripe fruit with the tobacco, spices and medicinal notes contributed by the wood. 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.



RIOJA
ALTA



97% TEMPRANILLO
3% GRACIANO

14º



12

x 0,75L



x 0,50L



6

x 0,75L



1x5L