



CASTILLO
CLAVIJO

WINES FROM THE HEART OF RIOJA



MONTE CLAVIJO

viura · tempranillo blanco

GRAPE VARIETY:

90% Viura, 10% Tempranillo Blanco.

VINEYARDS:

A selection of vines planted at higher altitudes in order to maximise the grape variety's fresh, fruity nature.

HARVEST:

Manual, in small trailers.

VINIFICATION:

Each grape variety is fermented separately in stainless steel tanks. Clusters are macerated and the resulting free-run grape must is fermented at a controlled temperature of 14 °C.

TASTING NOTES: It represents the young white Rioja style, dry, fresh and fruity; enhanced with the addition of Tempranillo Blanco, a variety that is unique in the world, native to Rioja and only grown in this region. It is a wine for daily drinking that makes a good companion to numerous dishes and tapas. Its aromas are typical of Viura, with notes of green apples, lemon-lime and fresh white fruit, adorned with the light floral and tropical notes of Tempranillo Blanco.