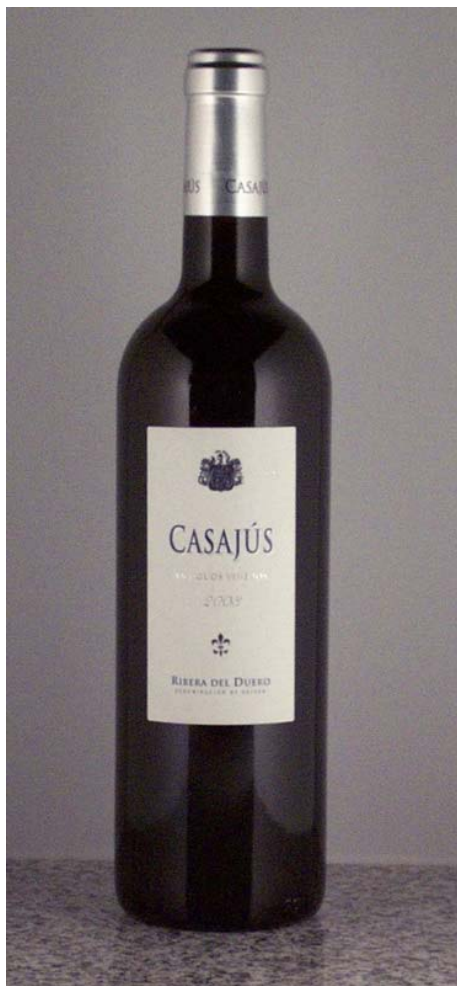


# Casajus Antiquous Vinedos 2012



**Wine Ratings -- This Vintage:**  
90 points – Wine Spectator

**Wine Ratings -- Other Vintages:**  
2011: 92 points – The Wine Advocate  
92 points – Vinous  
90 points – Wine Enthusiast  
2009: 95 points – The Wine Advocate  
2007: 93 points – The Wine Advocate  
2006: 91 points – The Wine Advocate  
2005: 91 points – The Wine Advocate  
2004: 93 points – The Wine Advocate

## Region:

The Ribera del Duero, or 'Banks of the Duero River', region is located in northern central Spain, between Rioja and Toro. The Benedictine monks introduced winemaking in Ribera del Duero in the middle ages, but the region received international acclaim in the past century with Vega Sicilia and Pesquera wines. The vineyards are located at exceptionally high altitudes in a continental climate with bitter cold winters and short summers.

**Bodega J. A. Calvo Casajus** – Bodegas Casajus is located in Quintana del Pidio, which is in the foothills in the northern portion of the Duero valley, which shape the Ribera del Duero appellation. The bodega is a family owned and operated boutique bodega. The bodega has only one employee, Jose Alberto Casajus. Jose Alberto was trained as a winemaker, and he is also the village baker. His day begins around 4:30 AM when he opens his bakery to bake the bread for the 50+ local villagers. He closes the bakery around 9:00 and walks across the street to his bodega where he makes his two wines.

**History** – Bodegas Casajus is known for its vineyards, all of which were planted in 1920, making them among the oldest vineyards in Ribera del Duero. Mariano Garcia, the famed winemaker from Vega Sicilia, identified Quintana del Pidio as his first choice for sourcing grapes for his Aalto project. Jose Alberto formerly sold all of his grapes to the local cooperative. He founded his bodega in 1993.

**Tasting notes** – Bright violet color. Black and blue fruit aromas with incense, vanilla, and floral aromas coming later as the wine breathes. Boysenberry, cherry vanilla, and pepper flavors that carry through the long finish. Rich and expansive.

**Imported since:** 2005

**Appellation:** Ribera del Duero

**Composition:** Tempranillo

**Soil:** mixed with a high concentration of clay, sand, and round stones

**Elevation:** 2800 feet

**Vineyard practice:** dry farming, organic without certification

**Vine age:** 92 years

**Yield:** 0.9 tons per acre

**Harvest Dates:** October 14

**Fermentation:** 17 days in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 3 months in the tank, 14 months in new American, French Allier, and Troncais oak casks and 6 months in the bottle

**pH:** 3.71

**Residual Sugar:** 1.6 grams per liter

**Alcohol:** 14.68 %

**UPC:** 7 50428 20177 9