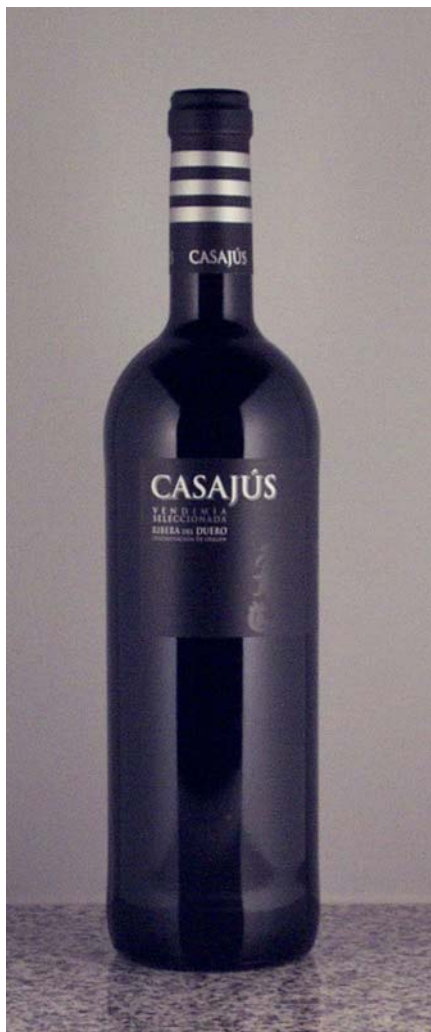


Casajus Vendimia Seleccionada 2012



Wine Ratings -- This Vintage:

92 Points – The Wine Advocate
92 Points – Vinous
91 Points – International Wine Cellar

Wine Ratings -- Earlier Vintages:

2010: 94 Points – The Wine Advocate
2009: 93 Points – The Wine Advocate
2008: 90 Points – The Wine Advocate
2007: 92 Points – The Wine Advocate
2006: 91 Points – The Wine Advocate
2005: 92 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 that shapes the Ribera del Duero appellation. The boutique bodega is family owned and operated with only one employee, Jose Alberto Casajus. Jose Alberto was trained as a winemaker, but 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 down the street to his bodega where he makes his three 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.

Tasting Notes – Inky, ruby color. Ripe blackberry, plum, and some cherry-vanilla aromas and flavors with vanilla developing later in the glass. Zesty minerality. Smooth on the palate. Finishing with floral notes.

Imported since: 2005

Appellation: Ribera del Duero

Composition: Tempranillo

Soil: mixed with a high concentration of clay, limestone, sand and small 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 tank, 20 months in new American, French Allier and Troncais oak barrels, and 6 months in bottle

pH:

Residual Sugar: dry

Alcohol: 14 %

UPC: 7 50428 20149 6