

# Casajus Splendore 2008



**Wine Ratings -- This Vintage:**  
88 Points – The Wine Advocate

**Wine Ratings -- Earlier Vintages:**  
2007: 91 points – The Wine Advocate  
85 points – Wine Enthusiast

## 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 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, 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 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.

**Splendore** – Splendore is the bodega's new introductory level wine, produced to compete with other less expensive wines in this downturn in the economy.

**Appellation:** Ribera del Duero

**Composition:** Tempranillo

**Soil:** clay, sand, and limestone with round stones

**Elevation:** 2800 feet

**Vineyard practice:** sustainable farming

**Vine Age:** 88 years

**Yield:** less than 1 ton per acre

**Harvest Dates:** October 5

**Fermentation:** 10 days in small stainless steel tanks with temperature control and natural yeast

## Aging:

Barrel: 20 months in new American, French Allier and Tronçais  
Bottle: 6 months

## pH:

**Residual Sugar:** dry

**Alcohol:** 14 %

**UPC:** 7 50428 20127 4