



Viña Sastre, Ribera del Duero

## Viña Sastre D.O. Ribera del Duero

### Viña Sastre Pago de Santa Cruz 2006

In the heart of Ribera del Duero is the town of La Horra, home of Viña Sastre. This family-owned winery was founded by current owner/winemaker Jesus Sastre and his late brother Pedro. Jesus is very hands-on at the winery; by overseeing every step of the process from vine to bottle he ensures that the wine lives up to his exacting standards. He uses biodynamic and organic practices in the vineyards to ensure healthy fruit and he's always looking toward new technologies and methods to enhance the winemaking process. This combination of natural and high-tech methods produce wines that embody the spirit of Ribera del Duero. The spirit of Ribera del Duero is born in the vineyard. Viña Sastre's premier vineyard is the Pago de Santa Cruz. This vineyard, at 900 meters elevation, is the source of one of the winery's single vineyard wines: Pago de Santa Cruz. Yields here are around 25 to 30 hectoliters per hectare, after fermentation the wine is aged in new American oak for 18 months and then bottled unfiltered. The Pago de Santa Cruz has complex aromas of truffles, earth, and spices. On the palate, the wine shows flavors of black fruits, more spices, and tar that finishes long and rich.

Wine: Viña Sastre Pago de Santa Cruz  
Gran Reserva 2006  
Grapes: 100% Tempranillo  
Vine age: 65+ years  
Soil: Clay and chalk  
Farming: Ancestral  
Vinification: Aged in new oak for 18  
months.

