



Viña Sastre, Ribera del Duero

## Viña Sastre

D.O. Ribera del Duero

### Pago de Santa Cruz Gran Reserva 1999

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 the winery's only single vineyard wine: Pago de Santa Cruz. Every few years a remarkable vintage comes around and Jesus commemorates it with a Gran Reserva version of his Pago de Santa Cruz. This Gran Reserva is aged for 30 months in a selection of old oak barrels before being bottled unfinned and unfiltered. When you taste the Pago de Santa Cruz Gran Reserva you find that fennel, spices, tar and a myriad of other aromas lead to a palate of herb-infused dark red fruits with a complex long finish.

**Wine:** Viña Sastre Pago de Santa Cruz Gran Reserva 1999  
**Grapes:** 100% Tempranillo  
**Vine age:** 65+ years  
**Soil:** Clay and chalk  
**Farming:** Non-certified organic  
**Vinification:** Aged in oak for 30 months.  
**Production:** 1,200 bottles

