



BODEGAS CASA JUAN

RIOJA, SEÑOR DE LESMOS CRIANZA



VINTAGE	2019
COUNTRY	Spain
REGION	Rioja
APPELLATION	Rioja Baja
WINE TYPE	Red
VARIETIES	85% Tempranillo and 15% Manzueto (Carignan)
ORGANIC	Practicing Organic
VINEYARD	Sourced from small parcels grown (around 45 years old) around the village of Laguardia north of the Ebro River.
SOIL	Clay-limestone
VITICULTURE	Organic farming. Grapes are also hand harvested
VINIFICATION	Fermented with native yeasts in large concrete vats.
AGING	Aged in a mixture of French and American Oak barrels for 14 months
ABV%	13.5%
PRODUCTION	Small production winery
BOTTLE UPC	8437002753023



BODEGAS CASA JUAN

Casa Juan is a family-owned and operated bodega in La Guardia, run by Angel Escudero and his family. While the family has been growing vines for years, it wasn't until 1995 that Angel and his wife Anaceli decided to create a brand and sell it.

The fruit comes from small parcels of Tempranillo all trained en vaso, averaging around forty-five years old. They also own vines of Mazuelo in Rioja Baja, which accounts for fifteen percent of the final blend and adds lift and character to the wine. The soils are the typical calcareous clay found in the region, and the vineyards are farmed organically. Harvest is done by hand, and fermentations are spontaneous from wild yeasts in 24,000 liter concrete vats. Daily remontajes introduce plenty of oxygen. Once both fermentations finish, the wines are racked into a combination of old French and American (Pennsylvania) oak barrels.