



Casar de Burbia

quintessentially  
Bierzo



Castor  
Surbia





our  
philosophy



we are a family-run winery from the region El Bierzo (Spain), which has been making wines in the traditional way for more than two decades



Our strength:  
**dedication**  
and **passion**  
for what we do



Casar de Burbia

**Santo lugar de Valdaiga**

Viñedos de la Bodega Casar de Burbia [ Pagos P2 y P5 ]

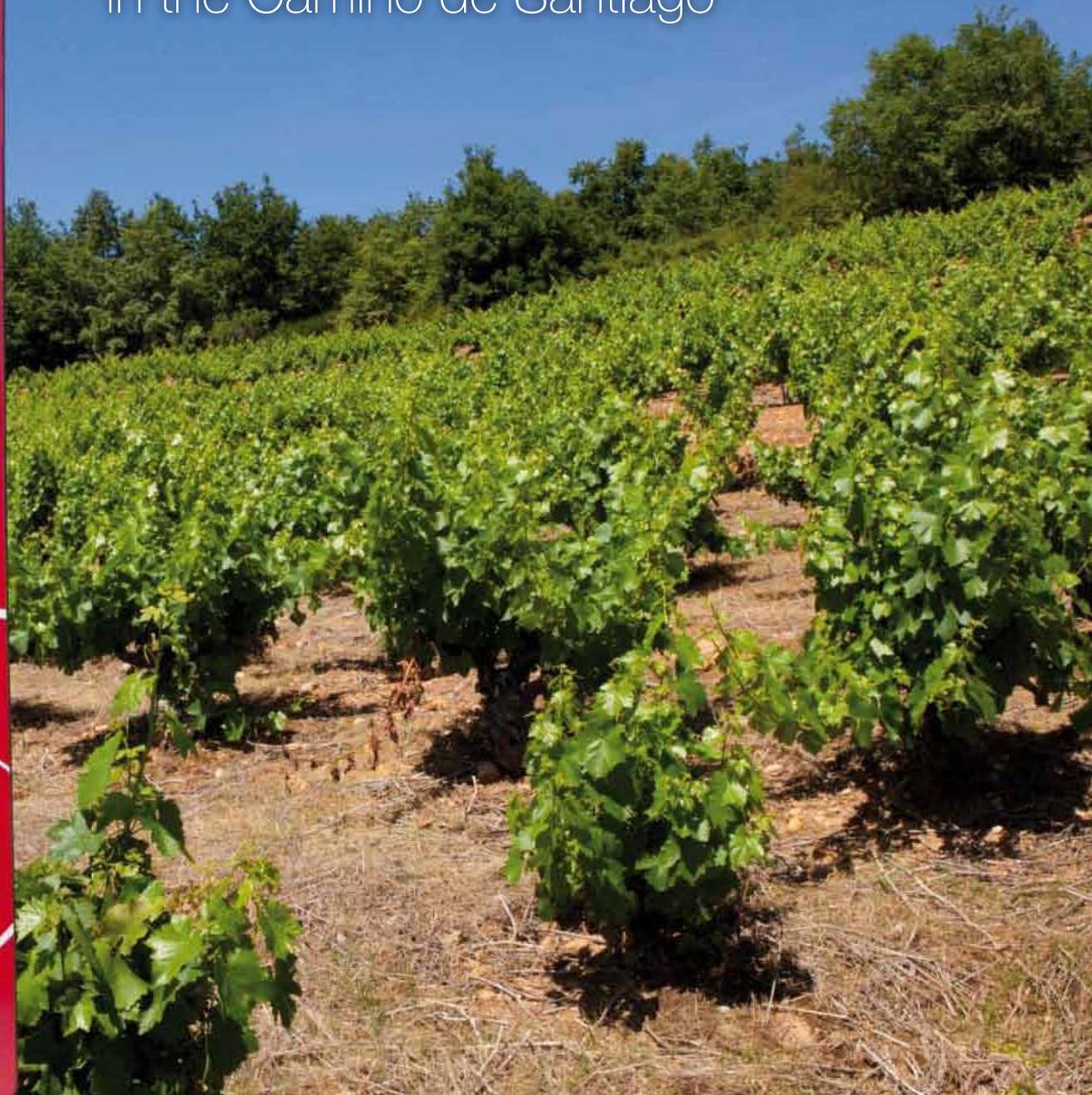
Casar de Burbia es una pequeña empresa familiar que solo elabora vinos tintos de calidad con crianza. 'Tebaida', 'Hombros' y 'Casar de Burbia' se elaboran exclusivamente a partir de viñedos propios situados en Valtuille de Arriba.

**Al Albergue 2 km**  
(Villafranca del Bierzo)



[www.casardeburbia.com](http://www.casardeburbia.com)

We make our wines with Mencía and Godello grapes from vineyards located in the Camino de Santiago



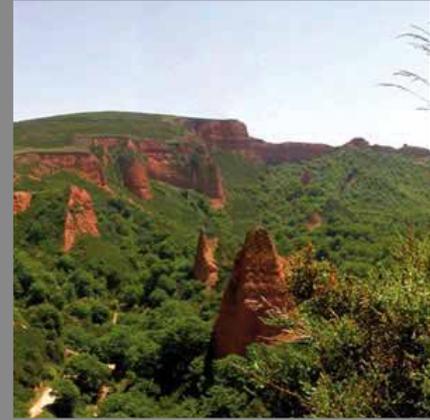


Oenologist: Isidro Fernández Bello

Artisan and limited  
Experience in the winemaking process and knowledge  
of the Terroir



El  
Bierzo

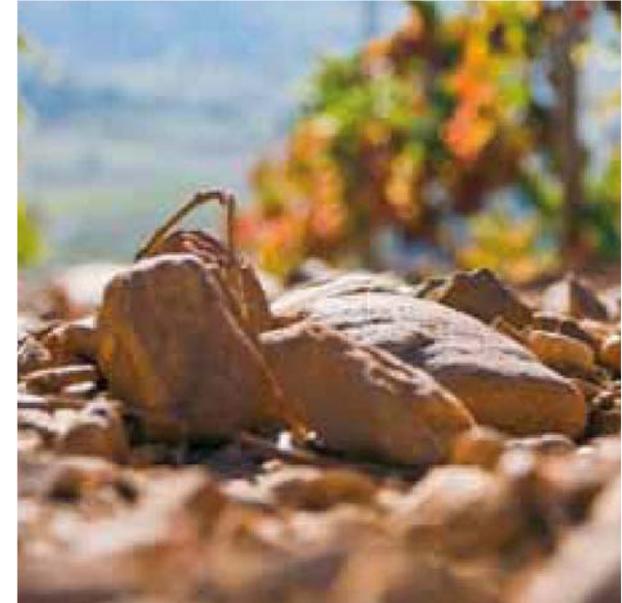


El Bierzo, located in the North-West of Spain, is a mountainous region crossed by the Road to Santiago (Way of Saint James):

Natural Heritage, History, Tradition, Gastronomy, ...



The extreme mountain feature is what makes it, together with its climate and soil, one of the ideal regions worldwide to grow vineyards



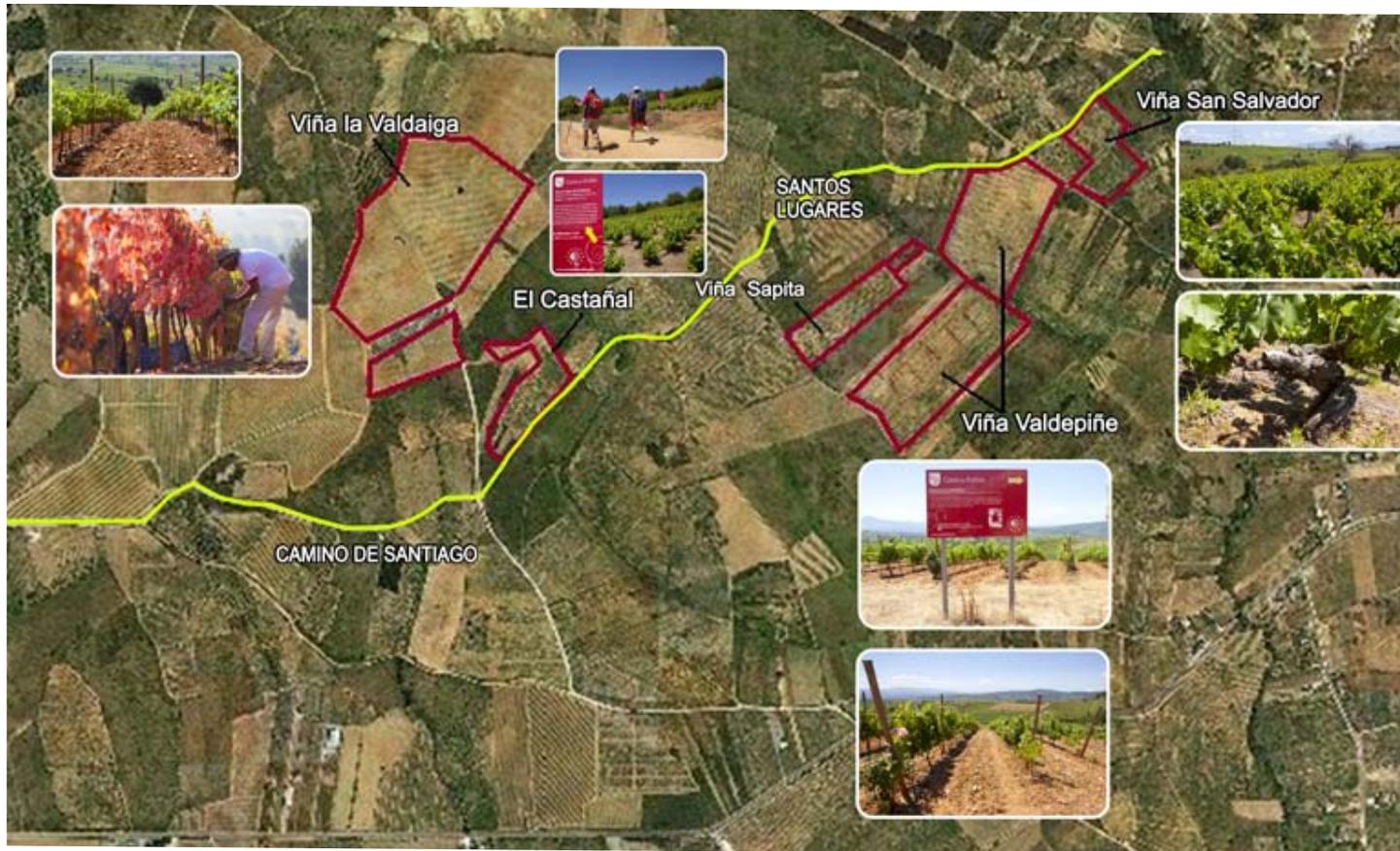
The old vines grow in mountainous terrain, characterised by red, slate-rich soils, which give our wines all of their flavour, aroma and body.



our  
Vineyards



The vineyard covering 27 hectares, the majority of whose vines are more than a hundred years old. It lies alongside the pilgrims' route of the Way of St. James in the area of Valtuille de Arriba



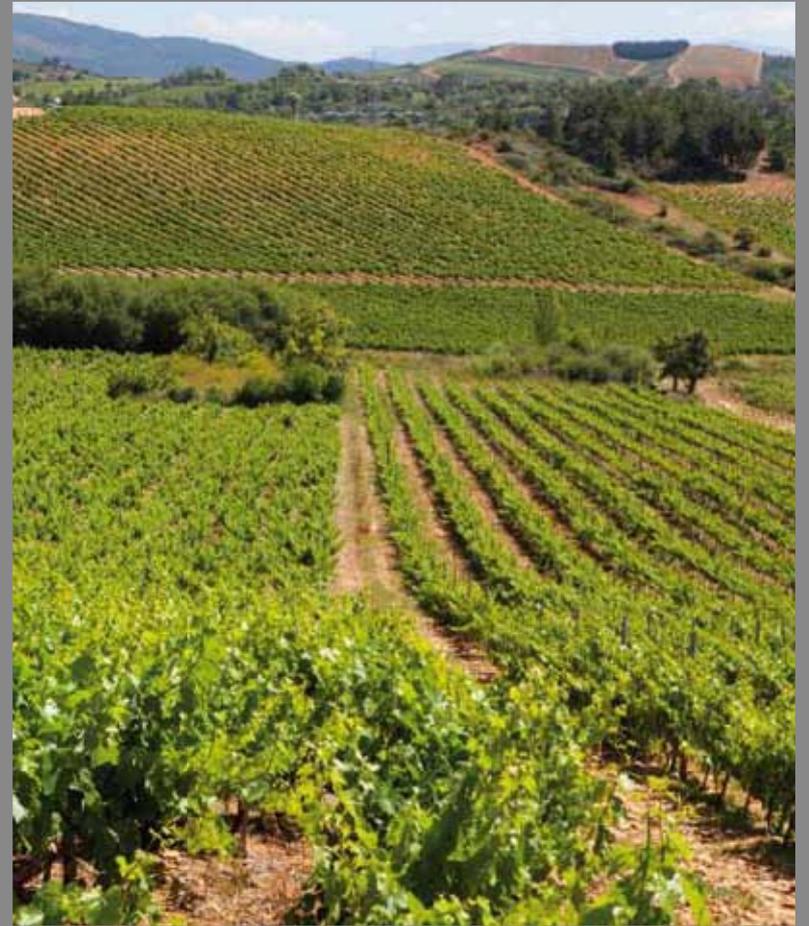
The vineyard is arranged into 42 plots, classified according to their altitude, orientation and soil characteristics



# San Salvador



Valdepiñeiro



Viña  
Sapita

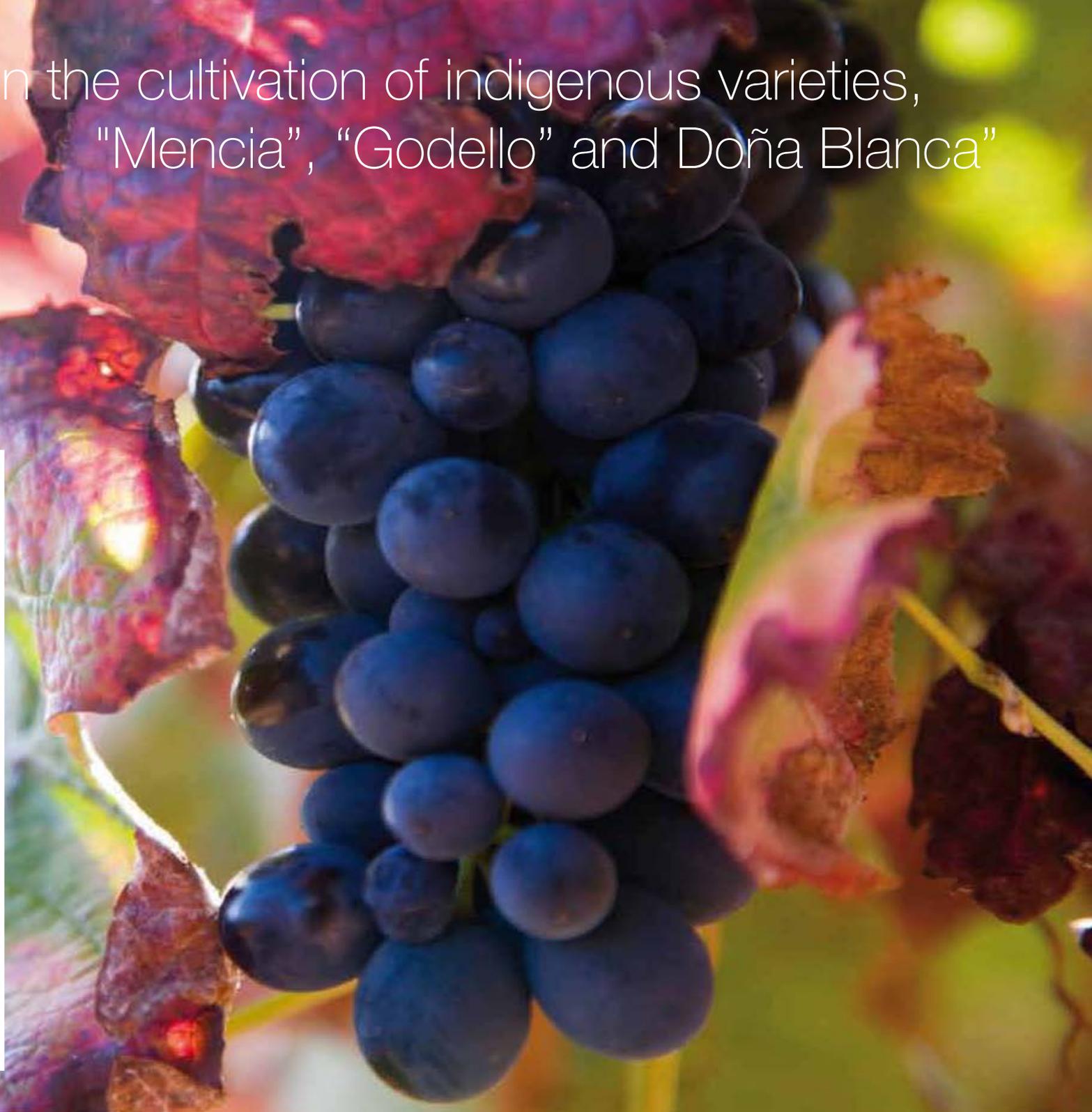


Viña  
Valdepiñe



Viña  
El Castañal

Specializing in the cultivation of indigenous varieties,  
"Mencia", "Godello" and Doña Blanca"





our  
Wines



Casar de Burbia is a winery that focuses on quality in the excellent expression of its wines, proof of the constant efforts made to capture all of the essences provided by the privileged terroir of El Bierzo.





C A S A R     D E  
B U R B I A

This wine, which takes its name from the bodega, is made from the grapes grown at the Finca Valdepiñe estate, at altitudes which vary between 400 and 600 m above sea-level. These vineyards are planted in more developed soils with higher clay content, emphasising the varietal's potential.

Harvesting and crushing are both carried out by hand. Alcoholic fermentation takes place at maximum controlled temperatures of 24- 25°C in small 10.000 litre vats. Afterwards the wine is left to age for a period of 8 months in American (Missouri) oak, with the aim of obtaining the optimum blend of fruit and wood.



# HOMBROS

The grapes used to make this wine are selected from the plots which make up the 27 hectares owned by the bodega, the majority of which are located on hillsides at an altitude of 600 metres above sea-level. At this elevation, the terroir presents traces of slate, clay, aluminium, an iron; all characteristically found in the region.

These vineyards, with an age range spanning 50 to 106 years, are subject to husbandry activities such as green harvesting and leaf thinning with the aim of increasing the potential of the grapes at the very top of the bunch, an area referred to as - 'los Hombros' - or the 'shoulders', from where this magnificent wine gets its name.



# TEBAIDA

Tebaida is made from a selection of the grapes from the different estates of Viña San Salvador, El Castañal, and Viña Sapita, which boast some of the bodega's richest vineyards owing to their altitude at over 700 meters above sea-level, their orientation and their century-old status. The terroir, typical of these estates, is more extreme and largely made up of slate with traces of other minerals such as iron and aluminium.

Harvesting is carried out by hand, as is the crushing process. Alcoholic fermentation takes place at a temperature of 24-25°C in 5.000-litre capacity stainless steel vats, where extraction is maximised to the full. The wine is then subject to malolactic fermentation in French (Allier and Tronçais) oak barrels, and aged for a minimum of 16 months.



# TEBAIDA<sup>nº</sup>5

Made from grapes grown in low-yield plantations (15 hl/ha), this exclusive wine is made from the grapes of 'Pago Nº 5' (Plot Nº5), the highest vineyard at 'Viña de Sapita' planted in 1903 by José Pouza. This hundred-year-old vineyard is located at an altitude of 700 to 900 meters above sea-level and faces east, which benefits photosynthesis. In addition, this exclusive estate's terroir boasts a high mineral concentration owing to iron-rich deposits and slate molybdenum.



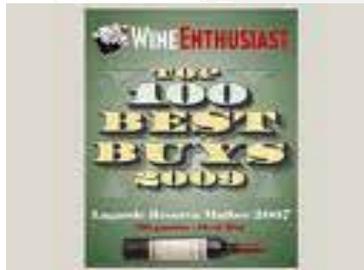
# CASAR

Casar Godello is elaborated with Godello, the indigenous grape variety from a vineyard which is over 30 years old, located in Valtuille de Arriba (the heart of the DO Bierzo), south-facing, at an altitude of 600 meters with slate and quartz soils and traces of clay in the subsoil.

Bright clean colour. Complex and elegant nose. Medium to high intensity, its aromatic power amazes with predominantly spicy, floral, white and stone fruit nuances, on a soft mineral, citrus background. The aging on the lees leaves its mark on the palate, giving it good structure, with lots of volume and smoothness, with balanced acidity and citric and mineral nuances reappearing in the finish. Its full-bodied creaminess makes it a delight for the taste buds, while its crispness makes it easy drinking.

(\*) This is a low-weight ECOVA bottle to reduce carbon footprint at the rate fixed by the European Union for the sector

# OUTSTANDING AWARDS & ACCOLADES





**EL PAIS**



**todovino.com**



**SALÓN DE LOS MEJORES VINOS DE ESPAÑA 2010**





a land of  
Sensations



frutas  
del bosque



Caramelo



ciruelas



cacao



coco



violetas



madera

quintessentially  
Bierzo



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