



the living vine

ORGANIC. BIODYNAMIC. SUSTAINABLE

TASTING NOTES

CASTAGNA VINEYARDS ADAM'S RIB RED, 2006

BACKGROUND

THE CASTAGNA VINEYARD IS SITUATED AT AN ALTITUDE OF 500 METRES FIVE-AND-A-HALF KILOMETRES OUTSIDE THE BEAUTIFUL TOWN OF BEECHWORTH IN NORTHEAST VICTORIA, HIGH IN THE FOOTHILLS OF THE AUSTRALIAN ALPS. THE SOIL CONSISTS MAINLY OF DECOMPOSED GRANITIC-LOAM ON A BASE OF CLAY. THE CLIMATE IS DISTINCTLY MEDITERRANEAN WITH HOT DAYS AND COOL NIGHTS DURING THE IMPORTANT PART OF THE GROWING SEASON.

THE LAND IS FARMED BIODYNAMICALLY; USING RUDOLF STEINER'S BIODYNAMIC PRINCIPLES, BECAUSE THE CASTAGNAS BELIEVE IT IS THE BEST WAY TO ACHIEVE OPTIMUM FRUIT QUALITY THAT BEST EXPRESSES ITS TERROIR. THE VINEYARD IS HAND-PRUNED AND THE FRUIT IS HAND-PICKED. THEY CROP AT A BIT LESS THAN TWO TONS PER ACRE.

TASTING NOTES

COLOUR •
NOSE •
PALATE •

VINTAGE: 2006

WINERY: CASTAGNA VINEYARDS (HTTP://WWW.CASTAGNA.COM.AU/)

REGION: VICTORIA (AUSTRALIA)

AVAILABILITY: COMING TO VINT. ONLINE ON FEBRUARY 24, 2010

CERTIFICATION: BIODYNAMIC / ORGANIC

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RP – Wine Advocate (Robert Parker), WS – Wine Spectator, IWC – International Wine Cellar (Stephen Tanzer), JH – James Halliday, WE – Wine Enthusiast, W & S – Wine & Spirits, WA – Wine Access

Prices include: All LCBO Levies, Freight, PST, LCBO markup (64%), LCBO storage costs and B & W Wines Service Fees

