



Viña Sastre is a family-run winery located in the heart of the D.O. in the town of La Horra. It boasts some of the oldest vineyards in the Ribera del Duero region.

Jesús Sastre is the winemaker and vineyard manager, whose philosophies and winemaking talents have been a driving force of the winery. Committed to organic farming and biodynamic agricultural principles, the level of his expertise is unquestioned. Jesús has always respected the site and the history of the vineyards his family has farmed.

He is continually reading about new viticultural techniques while at the same time recovering traditional farming methods of the past. All the wines are made in the most natural manner. They are never fined or filtered. The wines are cold stabilized naturally by moving the wine from the barrel room to separate tanks in a part of the winery whose temperature is naturally regulated by the outdoor temperatures. This is all a part of the vision that Jesús and his late brother Pedro shared for making wine in the most natural way possible.



Roble 2018

Grapes: Tempranillo

Vine age: 17 - 30 years

Soil: Clay calcareous and alluvial

Farming: Practicing Organic

Vinification: Long maceration and transferred to 1, 2 and 3-year-old French and American oak barrels for 8 months before being bottled unfiltered and unfiltered.