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CASA ROJO®

*Alexander's
The Ham Factory*

TEMPRANILLO - RESERVA 2022



CLIMATE CONDITIONS

The 2022 vintage was an excellent year in Ribera del Duero. It began with abundant snowfall and temperatures dropping below -20°C. The year was blessed with plentiful spring rains and an early budbreak. However, a mild summer with little rainfall resulted in controlled vegetative growth. The harvest yielded wines with high aromatic expression, round and generous on the palate, and with great ageing potential. These are wines with a fine balance between acidity and alcohol, showing both power and breadth.

GRAPE ORIGIN

100% Tinto Fino, from the villages of La Horra and Hontoria de Valdearados, at an average altitude of 850 to 900 meters, all in the province of Burgos, the grapes come from old vineyards over 60 years old.

AVERAGE OAK AGEING

Fermentation at controlled temperature in stainless steel tanks to preserve varietal expression. This is followed by ageing in French oak barrels for 12 months, after which the wine is further refined in bottle for an additional 24 months before release. Alcohol content: 15%.

TASTING NOTES

Medium-high robe, the color of the wine is cherry red, dark and intense with garnet hues. The nose is friendly but of great complexity. We can find from primary aromas typical of the variety such as licorice to spicy aromas of white pepper, through fruity aromas of plum and some notes of fig compote. The palate is dense, long and velvety, with a predominance of black fruit and spices, the result of the subtle contribution of the barrel. It is very friendly and balanced, as it has a lot of volume but it is also fresh, thanks to the good acidity it has. The tannins are well integrated, which makes it a very gastronomic wine, ideal to accompany red meats.